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□ POMONA □

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NAFEX 2009 Meeting

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The 2009 Annual NAFEX meeting will be held in Grand Junction, Colorado, from Aug 27-29. We are using the Grand Vista Hotel as our primary site and they have meeting space to accommodate our scientific programs, luncheon, dinner, reception, Board meeting and auction.

Grand Junction is located about 300 miles west of Denver and has a regional airport. Flights to this airport originate from Denver, Salt Lake City, and Las Vegas, and there is an Amtrak connection through either Denver or Salt Lake City. There is free shuttle service from the regional airport to the Grand Vista.

This area is well known for its beauty, great climate, and a wide variety of fruit production. We hope to sample plums, pluots, cherries, berries, nectarines, apples, peaches, pears and many other fruits which may be ready at that time.

We plan to have lectures from the Colorado State University horticultural group and some interesting tours. We will update the lecture schedule as it develops, but those from the NAFEX membership who wish to present a topic at the meeting, please contact me:

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We would appreciate it if those who wish to attend will make their hotel reservations early so that we can enlarge our room block, if necessary. There are, of course, several other fine hotels in the area. The sales person at the Grand Vista is Phyllis Veale, who can be contacted at:

phyllis@grandvistahotel.com,
phone (970) 254-7142, fax (970) 254-7109,
2790 Crossroads Blvd at Horizon Drive
Grand Junction, CO 81506

Our group number is 1021 under NAFEX, and the double occupancy room rate is $89.00/night plus tax. We look forward to visiting with many of you in Grand Junction. Additional information and the meeting reservation form will later appear on our website.

Notes from Penn's Acres

At last: a house for our son-in-law, daughter, and their three little girls. The historic home was filled with historic items from the Harrises, a sweet older couple who were reluctantly selling and moving in with their daughter, because Mrs. Harris was no longer able to keep up with the big house and yard.

I had been to see the house once, sensing the contradictions of lovely wood floors versus dingy, tacky old wallpaper, worn rugs, and closets and a small bathroom poked awkwardly into the corners of rooms. The acre and a quarter of grounds boasted fruit trees and bushes galore, a hand-dug well for watering the plantings, and an old outhouse, filled with wood for the woodstove. A lovely Colonial front doorway, complete with sidelights, was nearly obscured outside by overgrown yews and inside by a thick thermal curtain.

"Could you come tour the yard with Dr. Harris?" our son-in-law Jon asked. "He's going to teach us how to run the tiller, too, and since you've done it before, it would be great if you could be there."

Carolyn met me at the car when I arrived, and introduced me to Dr. Harris, retired English professor. "So you're the mom and gardener!" he said heartily. "Glad to meet you." And off he went at a brisk trot across the grass. I hurried after his red-checked back.

"Now this is the sweet cherry tree, and it needs a pollinator," he said. "And this," he was on to the next tree, "is the sour cherry, which is self-pollinating."

"Do you know what varieties they are?" I asked. My notebook was ready.

"The sweet is **Stella**, and the sour…mm, I don't know." He scanned the trunk for a label. None.

"Here are two **Green Gage** plums," he said. "They have serious problems with black knot. I've sprayed them, pruned them, and put down a full truckload of compost around their roots. You'll have to prune out and burn any newly-infected branches." He fixed me with a professorial eye. I tried to pass the look over to Carolyn—after all, it would be her house, not mine. She smiled back at me.

"And here is…"

Around and around we went. We examined the peach and mulberry trees, black and red currant bushes, raspberries, blackberries, asparagus beds.

We arrived at a little lean-to made of particle board. "Now I dug this well by hand for watering all the plantings," he said, indicating the contraption inside the little house. "Last weekend, Jonathan learned how to take the pump out of the well for the winter time." I had heard about that visit: Jon had spent four hours learning to take out the pump and clean out the wood-burning stove's exhaust pipe with a propane torch. “There’s enough hose to reach to every corner of the yard. There’s also enough extension cord in the garage to reach every corner of the yard for the trimmers and weed whips. They all come with the house, you know.” He looked at me again.

Over the garage doorway stretched a pergola, covered with grapes. “They’re *not* a **Concord**,” he emphasized, “but they’re black grapes.”

Then he was striding toward a large, slim tree. “And here is the **Seckel** pear tree,” he said. Reaching up, he grasped one and handed it to me. I bit into it: it was at perfect ripeness, juicy and sweet. But it was not a **Seckel** pear. It was much larger than a **Seckel**, probably a **Bartlett**. But I didn’t want to correct the college professor, so I just said, “It’s terrific!”

I prayed as I watched him pull the tiller cord, over and over. It finally sputtered to life and I plowed a furrow around the perimeter of a garden before parking it back in the garage.

When the tour was finally over, he took us up the back steps.

“Know what that is?” he asked, pointing to a machine.

“That’s a rock saw,” I answered.

“Right!” He was the delighted professor again, with a student who got the right answer. “I gave it a new motor—well, a new-old motor, from a washing machine. There’s a guy down the road…” and we heard about where he gets washing machine motors for any occasion.

He turned to Carolyn. “Did I tell you about the Native American who prunes the lilacs when they bloom? He sells the flowers to perfumers. He must do all right, because occasionally he hands me $50.”

We went into the warm, fragrant kitchen to meet his wife. Mrs. Harris smiled, sweetly and vaguely, her blue eyes clear under a wreath of pure white hair. “I sure do love your granddaughter,” she told me, gesturing toward month-old Esther, asleep in a sling across Carolyn’s chest. “I just love babies. I would have had eight or ten children,” she went on, and looked over at her husband, “but he said ‘no’!”

“So how many *did* you have?”

“Mmm…two boys, and…” she hesitated.

“Three children,” Dr. Harris chimed in. “And one grandchild.”

Mrs. Harris offered us tea, but noticed there were only three chairs around the table. “I’ll just go into the other room.” She shuffled a few steps toward the living room.

I stood quickly. “Please take my chair, Mrs. Harris. I’ve been driving for four hours; I’ll truly welcome the chance to stand for a few minutes.”

She came back slowly and sat down.

Dr. Harris passed around a bowl of his chocolate biscotti. “Just baked it,” he announced proudly, and then showed me a bag of Valrhona chocolate pearls. “55% cocoa. That’s what we use.”

He jumped up again and pulled a small jar off the shelf. “Here, take a taste of my jam. Best jam ever: raspberry-currant. Just take a batch of currants and cook them up, then smash them to get all the juice out—“ he moved over to the sink and grabbed a wooden club. “—I made this masher myself,” he said. “I’ll leave it with the house. So then you strain the currants and for every cup of juice, you put in four cups of fresh raspberries, 6½ c. sugar and a package of pectin. Bring it to a boil, and cook it for one minute. That’s it: remove it from the heat and can it!”

He handed me a spoonful of the crimson jam.

“Definitely some of the best jam ever.” I licked the spoon thoroughly.

He beamed. Then his expression grew wistful. “I’m not really ready to leave this place,” he said softly. “But Leila can’t keep up with it anymore.” He looked over at his wife, who held Esther contentedly while Carolyn sat close by, not quite hovering.

Dr. Harris squared his shoulders. “It’s the best thing to do.” Gaining back his heartiness, he added, “And we’re so glad that Jon and Carolyn are buying it; they’re so interested in everything we have done.”

It was time to go. Carolyn reclaimed her baby, and we said our goodbyes and thanks.

My daughter and I were quiet for a few minutes as we drove away. Esther made little noises in her carseat.

“It’s the cycle of life, isn’t it?” Carolyn said.

Yes. The Harrises are handing over their house to a new, young family. Esther and her big sisters will run, jump, holler, and gobble down all the carefully-planted fruit. And then I thought about Penn’s Acres: one day, we’ll hand our beloved house over to a new, young family who will swing where our children did, hold Memorial Day ballgames in the field, and pick pears from the trees every fall. It’s the way things are supposed to be.

Until that time comes, though, we’ll actively enjoy every day at Penn’s Acres, and be thankful for all we have.

I’ll bet Jon and Carolyn will call me back to prune those plum trees, though.

Orchards

Enjoyable Fall

Carl Nollen 9204 S.E.56 Ave. Runnells, IA 50237 nollenca@hotmail.com

November 1, 2008—A sunny, warm day to pick apples and admire the colorful leaves of the oaks and maples nearby. I've never picked so many varieties this late in the year. Usually my apples are done by now. Even so, some of those little abscission layers didn't want to let go! I left a few apples to see how long they would hang on.

I picked **Opalescent, King David, Ashmead Kernel, Sheepnose, Haralson, Liberty, Yellow Delicious, Red Delicious, Swaar,** 1 apple variety I don't know, and **Chojuro** pear. All over Iowa, the apple crops were good. Last year's late freeze in April caused a poor crop in 2007. So the apple trees made up for it this year, which explains part of the lateness. Another reason was the very wet spring & early summer. We had our annual average of 32" precipitation already by mid-July. A third reason was no frost till October 27. A lot of apples make an enjoyable fall.

Siberian Peach—Worth Growing For Itself

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

I have seen nothing written on growing Siberian peach for its peaches. I purchased my own trees twenty years ago solely for the purpose of using them as hardy rootstocks for peaches, apricots and almonds, so it came as a pleasant surprise that they yield good crops of peaches.

One reason many of my original trees are fruiting is because the standard peaches I grafted onto them winterkilled. Furthermore, the apricots I grafted to them also failed to give crops because of their frost-tender, early-blooming flowers. Only the hardy almonds have proved worthwhile in our border Zone 4/5 which is now becoming Zone 5.

I made two plantings of Siberian peach trees. One is on our hilltop homestead with relatively thin topsoil, and the other is six miles away in a town with deep river-bottom soil. On the hilltop planting, the trees are about 8' tall with a 5' spread and bear small plum-sized peaches. The trees bloom annually, but tend to have regular crops about every other year because of frost damage to the blossoms. While the peaches don't come close to the high standard of a good tree-ripened regular peach, they compare favorably with supermarket peaches.

The trees on deep soil in town grow like a standard peach tree to about 10'. Both the river fog and the town's warmth protect the trees' blossoms from frost, so those trees are prolific annual bearers. The peaches are fairly large and look like a small standard peach. The peaches that get sun are greenish yellow with a light blush, and are best compared with a store-bought peach when they are at their peak of ripeness. The fruits lower in the trees are smaller with no blush, and are flat tasting but edible…closer to an avocado than a peach.

All our Siberian peaches ripen late, throughout the month of September.

The trees are beautiful in bloom, and are healthy. They bloom around the time plums do, with masses of heart-lifting pink flowers. Even if the trees didn't produce fruit, they would make lovely, early blooming ornamentals.

Every year, I get more enthusiastic about Siberian peach. It's a diverse rootstock, a lovely ornamental, and a reliable producer of peaches where standard peaches can't grow—reputedly into zone 3. Furthermore, each seed grown tree varies a bit in quality, so it seems the quality of the fruit could be improved with selection of better seedlings.

My experience in growing Siberian peach trees from seed has been gratifying. Almost all the seeds grow after they have been stratified. I usually just plant seeds in the fall, 2" deep and 6" apart, and then they burst through the soil in the spring when the soil warms up.

Seedling trees are remarkable vigorous the first year, putting out what looks like lush tropical foliage. I can't think of another kind of tree whose seedlings do better. However, it can be quite a job digging the extensive root system, but I've found that cutting the roots with a shovel while I'm digging them, then root pruning the jagged ends does not seem to adversely affect the second year of growth…it might even enhance it!

I have a limited amount of stratified Siberian peach tree seed available. You can get 10 seeds for $3.00 or 20 seeds for $5.00 Send $2.50 extra for postage and packaging with your request.

Burr Oak Farm Orchard

William C. Eggers **wce1482@bluedish.net**
1121 220th Street, Winterset, Iowa 50273

I have never put an article in *Pomona*, but I thought I might try. We have been members for several years and have not yet contributed.

We have an orchard of about 1000 trees called Burr Oak Farm–the orchard is called that, not the trees. I tried some ideas that are different. First, we didn't just plant apples, but also cherries—both sweet and sour, grapes, plums, peaches, nectarines, pears and blackberries.

Let me explain each one. I plant different trees in the same row instead of in blocks. Thus a row could have a cherry tree and then an apple and then a peach. The idea is, hopefully, to discourage bugs as some who attacked one species do not attack others and at least the same kind of trees are not side by side.

I also planted most of the trees on MM111 and planted them close together so that when they grow they will make a continuous line in each row. We have found that they grow taller than we want, so we are in the process of trying to prune them to the size we want.

We planted a **Meteor** cherry several years ago and it is doing great. The first year it had cherries on it, we sere delighted to see so many bluebirds in the tree. They looked so pretty. When we went to pick the cherries, all that was there was the pits. We have netted it since then with no problem, and no bluebirds. We planted **Montmorency** and **Northstar** cherries, but no fruit from them yet. We have nineteen varieties of cherries, and all but three are sweet cherries. We live just barely in zone 5 and were told we could not raise sweet cherries here. We will see. So far, no sweet cherries, but the trees are doing well.

Some of the trees we bought when we first started proved to have been □idwest□ce, so am not sure what they are. Also, when we first planted trees, our three-year-old granddaughter was helping. We marked each tree that we planted on a flag and put in beside the tree. I turned around and the granddaughter had pulled all of the flags and had them in her hand. So, some of the trees are unknowns.

We were told that peaches could not be raised this far north, but we have 56 varieties planted and are getting peaches from about ten varieties. My wife is from northern Iowa and she had never heard of white peaches and said she didn't think they would be any good. We have a **Belle of Georgia** tree and when it got ripe, I brought her one. Now she is wild about white peaches.

We have six varieties of Asian pears and eleven varieties of European pears. We have not gotten any pears off of the Asian pear trees, but from the European trees we get **Bartlett, Moon Glow,** and **Kieffer** pears. The trees are usually loaded.

We have 95 varieties of apples and have tried to get some old varieties. Most of the trees are still small, but we do get **Grimes Golden, Delicious, Sweet 16, Ealy Golden, Cameo. Arkansas Black, Golden Russet, Anna, Empire** and **Gala.** We have 21 varieties of plums, but so far only the **Methley** and **Santa Rosa** plums bear. The **Santa Rosa** trees are usually loaded, but the plums are smaller that we would like, so we will thin them better next year.

We have sixteen varieties of nectarines, but most of them did not do well this year. May be next year. Most of the ones that are bearing are **Red Golds.** We have eight varieties of apricots, but as we planted **Moorpark** first, that is what is starting to bear.

I planted some grape vines a number of years ago and didn't put up anything for them, so the didn't do anything for me. Several years ago, I put some steel posts in the ground and arched hog panels over them for an arbor. They apparently liked that as they started producing well. It has been so long since we planted them, however, that we don't remember the name of them. They are green and not very sweet. When we go to farmers' market, many people think they are not sweet enough. When any people of Arab descent taste them, however, they always buy them. We have planted several new varieties this fall and will see how they grow.

We have quite a problem with deer and often have to replant because of them. So now we are building a fence. I read somewhere that deer will not jump a fence if an obstacle is within 6'-7' of the fence. So I am building two fences all around the orchard, one within the other. When I get done, I will know if this will work. If it doesn't, we can always make the outside fence taller.

Well, that is where we are. We don't have any preconceived ideas on how to run an orchard as we don't really know what we are doing, but are just trying to see what works.

Plums of North America by Richard Ashton
Book Excerpt

Here are two excerpts from Chapter VI – Plum Breeding Programs in the book *Plums of North America* by Richard Ashton, 2008:

SOUTH DAKOTA STATE UNIVERSITY: The plant breeding program headed by Professor Neils Ebbesen Hansen, a botanist was very active in the early 1900s. He undertook the job of finding better adapted plum varieties for the Great Plains in 1895. Dr. Hansen developed numerous plum varieties for the Northern Great Plains. Hardiness was of prime concern and most of his varieties are very hardy. He also attempted to introduce quality into the native plums by his crosses with cultivated species. His work resulted in a number of good quality varieties adapted to the upper midwest. He always named his new plum introductions with Native American names.

Some of the introductions from this program:

Prunus besseyi x *Prunus midwest* – **Sansoto** and **Cheresoto**.

Prunus besseyi x *Prunus salicina* – **Opata, Sapa** and **Oka**

Prunus besseyi x *Prunus armeniaca* (apricot) – all the resulting seedlings were shy bearers.

Prunus besseyi x *Prunus midwets* (peach) – **Kamdesa** (a sterile variety).

Prunus midwest-c x *Prunus simonii* – **Toka, Hanska** and **Kaga.**

Prunus simonii x *Prunus Midwest-c* – **Tokata**.

Prunus salicina x *Prunus midwest-c* – **Waneta, Kahinta, Tawena, Oziya** and **Tecumseh.**

Prunus midwest-c x *Prunus salicina* – The reciprocal of the previous cross had yielded several choice hybrids.

Prunus nigra x *Prunus salicina* – **Cree** and **Pembina**.

Prunus salicina x *Prunus nigra* – **Ojibwa**.

Prunus nigra pure selections – **Assiniboin** and **Winnipeg**.

Other varieties: **Tokeya** (*P. besseyi* hybrid), **Yuteca** and **Cikana**."

LUTHER BURBANK: The plant breeding program of Luther Burbank located at Santa Rosa and Sebastopol, California rivaled and exceeded most government and private fruit breeding programs of his time. He developed more plums and plumcots than any other fruit in his breeding program. He had no formal training but was self taught. He was born in Massachusetts in 1849 and lived until 1926. During that time he developed over 100 new plums and more than 10 plumcots.

Among his plum introductions are: **Abundance, Ace (Red Ace), Alhambra, America, Apple, Aroma, Bellena (The Whale), Bartlett, Beauty, Beauty Junior, Beejay, Berckmans, Burbank, Callao, Cazique, Chabot, Chalco, Challenge, Choice, Climax, Coin, Combination, Conquest, Cranberry, Delaware, Discovery, Doris, Duarte, Early Crimson, East, Eldorado, Epoch, First, Flickenger, Formosa, Fourth of July, Garnet, Gaviota, Geewiz, Giant, Gigantic, Globe, Glow, Golden, Goldridge, Hale, Hermosillo, Home Chestnut, Inca, Jordan, Juicy, Late Shipper, Leopard Prune, Lieb, Long Fruit, Madeira, Marketman, Maru, Maynard, Midsummer, Miracle, Morganhill, Nixie, Occident, October, Othello, Pasha, Pearl, Pride, Prize, Rajah, Royal, Sachem, Santa Rosa, Satsuma, Shiro, Sonoma, Splendor Prune, Standard Prune, Sugar Prune, Toyland, Vesuvius, Victory, Wickson** and **Zulu.**

Among his plumcots introductions are: **Apex, Bearer, Burbank, Burbank Nickle, Cherry, Corona, Rutland, Silver, Sweet** and **Triumph.**

Varmints and Netting   NAFEX Round Robin

John S   swim_at_svc@yahoo.com

The first year my goumi fruited, I watched the fruit develop with anticipation. One night they were starting to color up and the next morning the bush was stripped bare. The following year I netted the bush (hoop house with netting around it) and watched again. No interest from the birds until one morning I looked out and found about 20 robins perched on the hoops and netting eyeing the fruit. The robins around here are very persistent. They are the number 1 varmints in depredating my small fruit. The repeatedly charge at the netting and occasionally are able to dislodge it unless I am very careful and inspect regularly.

From time to time a bird will get caught in the netting. I always find them after the fact, and they are always robins. Forgive me, but I feel no remorse from the occasional death of these varmint thieves. My parents have a few cherry trees and almost never get a cherry because the robins are at them before they ripen.

Anyone care to comment about which birds are the worst offenders in your area?

Bob Hartman   hartmansfruit@msn.com   Western Washington

Starlings, they come by the hundreds and can clean out the cherry trees in a few hours.

Ginda Fisher   list@ginda.us

I think the squirrels and chipmunks do more damage overall than any birds, but the birds I snared in netting over my blueberries and currants were mostly juncos. Whether that's because they are the worst fruit-eaters or just because they are dumb or have poor eyesight or are otherwise prone to snaring, I can't say.

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Ginda, don't blame the juncos. They are ground-feeding seed eaters. Notice how they scratch the ground, then peck at seeds (usually weed seeds) they uncovered.

One year I thought it would be cute to have them eat at my (sunflower seed) bird feeder. A flock of them had been feeding on the ground under it for several days. So I set the feeder on the ground, and,each day I adjusted it up a little higher. They seemed to be voracious eaters because the feeder was emptied every day. By the time I got it to window level so I could watch them, I was appalled over what I had done. The juncos didn't know how to open the sunflower seed shells so they scratched them overboard looking for the shelled bits and the chickadees were eating off the ground. I was wondering how the cats could catch so many chickadees.

John S swim_at_svc@yahoo.com

I'm not sure if we have juncos here, and I have not seen any issues with crows. I've not had much trouble with starlings, but a neighbor 50' away from my fruit garden gets hit by starlings daily. He has a huge white-fruited mulberry that they visit every morning during the fruiting season. That may be why I don't have much of a problem with them as they find the mulberries a better choice.

Robins seem to me to be more persistent while the starlings seem to be more opportunistic. Still, more starlings than robins so I can see that would be a problem.

How do the commercial cherry orchards deal with the bird issues? Do they cover their trees or have some other approach?

Bob Hartman hartmansfruit@msn.com Western Washington

The commercial people put a spray on the perimeter of the cherry orchard that after the birds eat the cherries they can't talk to the other birds to let them know about where the great food source it. They get frustrated and leave the area. The effect wears off after awhile.

Alan Haigh alandhaigh@gmail.com

Once again, I will suggest the use of white woven netting over the black monofilament. To stop crows you don't even need to tie the netting around the tree in my experience. Just throwing it over the top and tying a couple of corners around branches will do. Other bird species need to be excluded top and bottom. If the tree is a bit too large for the netting I tie the net to itself with multiple knots to make navigation impossible for smaller birds. Monofilament is a cheap waste of time even if you don't mind untangling dead or dying animals.

Ginda Fisher list@ginda.us

No doubt that's why they were snared. But I have seen juncos feeding on my red currants. The low hardware-cloth fence around the blueberries has completely eliminated critter-death in my blueberry netting (even though I use the black monofilament stuff). An outdoor cat has eliminated the need to net the currants and raspberries, so long as I pick them fairly promptly. She kills some critters, but at least I don't have to disentangle the little corpses from my netting.

I'm intrigued by the white woven netting, however, which I hadn't seen before. I hate the black monofilament stuff. It's fragile, and it gets tangled in everything, such as my buttons and itself. Contrary to Alan's experience, most of the birds do seem to see it, however. Two years ago a bird watched me as I spread the netting over my just-about-ripe blueberry bed. As soon as I finished, the bird checked it out, hopping from post to post (I drape the netting over the same posts that the hardware cloth is attached to), looking carefully at the protected blueberries, and tweeting loudly at each stop. Perhaps it was my imagination, but he certainly sounded frustrated and angry with me. (I don't remember the species. It wasn't a junco, something more solitary and territorial that had been guarding the patch from its kin, I think.)

Bill Eggers wce1482@yahoo.com Winterset, Iowa

I think I will add my 2 cents' worth. The first year we had sour cherries, we thought it was pretty to see the bluebirds in the cherry tree. When we went to pick them, only the seeds were left. Now we net the trees. However, we have blackbirds, juncos and bluejays and have never had trouble with them. The bluejays like the acorns better that the fruit and juncos usually arrive too late to get anything. I have never seen blackbirds in the orchard. Most of our problem is with deer, who strip most of the young apple trees and kill many of them. They don't seem to like peach or plum.

Diane Whitehead **voltaire@islandnet.com**
Victoria, British Columbia, Canada Maritime zone 8, cool Mediterranean climate: mild rainy winters, mild dry summers

Crows. I used to have cherry-picking parties here and everyone went home with a box full. Then the crows noticed and have nested in my surrounding conifers ever since. They like the cherries as they just start to colour, so the cherries are all gone before they are ripe enough for me.

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Diane, go to a hobby store and buy some red beads and aluminum wire to take care of your cherry eating birds. I have zero problem with birds eating my cherries. I leave the cherry decoys in the trees all year. The soft aluminum wire expands as the branches expand and if I find decoys on the ground, I know some critter pulled it off.

Warning: If you loop the wire around the beads, it won't fool the critters. You've got to attach the wire so it mimics the cherries. *[For further information on this subject, see Jim Fruth's article,* Birds in Amelanchier & Cherry, *Fall 2008* Pomona, *p. 14]*

John S **swim_@_svc@yahoo.com**

Ginda, I tried the black monofilament stuff one time and threw it out. We are talking the kind sold as "bird netting" with the triangular mesh, right? I now use "deer netting" with a square mesh that is slightly larger than the triangular but still black monofilament. The deer netting is much more manageable and is reusable.

Ginda Fisher **list@ginda.us**

Mine was sold as bird netting, but has square holes maybe 2cm on a side—perfect to catch buttons. I have used the same piece over my blueberry bushes for the past several years, although it's always a nuisance to take it out and to put it away again. Definitely a black monofilament. It does keep the birds off my blueberries, and since keeping it off the ground I haven't killed any small animals (birds or chipmunks) in it.

Steve

For me, it has always been blue jays. They peck holes in the top of my apples. They used to love **Mount Royal** plums. (My **Mount Royal** plum is gone now. It died after several good years of production.) I bought one of the cheap black plastic bird nets and covered the tree. As the tree got bigger, the net really only covered the top. The sides were wide open but, for some reason, it still worked. I would sometimes see a blue jay sitting on a lower limb looking up into the tree but it would not fly up into the tree with that net covering the top.

Donna Hudson **holycow@cookeville.com**

Ginda, I noticed that when I'd go out to pick peas this summer, the cardinals would sit around in the trees and make unusual noises, like they were offended that I was picking THEIR food. After awhile they gave up and went away. I'd used white nylon curtains and clothespins to cover the peas, but somehow they could always find their way in.

Eric White **plumhillfarm@gmavt.net** **Vermont**

We use monofilament netting extensively in our orchard, and hate it because it catches on everything. It increases our fruit harvest by 50-100%, however, depending on how well the birds like the particular fruit tree.

We bought a 5000' roll 17' wide for about $1200). We pull off around 50'-60' sections, fold it in half, then sew up the top with plastic baling twine. These last for three to five years, depending on how badly you get them stuck taking them off.

To put them over the trees, we use 10' of 1¼" white PVC pipe, which doesn't catch the net, Fold the net in half so the "closed end" and the "open end" are together (open end on top) and away from the tree. With one person on each side, using the poles, lift up and place the netting to the middle of the tree, then pull the top folded part the rest of the way over the tree. We then close the netting using clothespins. It takes ten to fifteen minutes to put it on a 10' -12' tree, and less time to get it off. Larger trees take more work, and we use scraps as "skirts" on larger trees. We catch a few birds, but most of them get chased out when we see them.

We have about 300 trees in 90 varieties which ripen from early July to late September, so cannot depend on the "mass effect" (i.e., too much fruit for the birds to eat it all), and move the nets from tree to tree as they ripen. I wish they made netting for Japanese Beetles.

If you put the netting right on the cherry trees, it pulls the branches down so they don't grow up. This really helps keep the trees shorter and rounder. It only takes a few weeks to freeze the branches in the down position. The only problem we have had with this is crows will land on the top and pick cherries through the net, but they cannot reach very far down (but they have broken some branches).

The rules are: PVC poles, no buttons, sneakers not boots, and lift, don't pull.

James Erdman ErdmanJ@uwstout.edu Menomonie, WI

We did something similar, but we aren't real pleased with sewing the netting to get enough width. We had 14'-15' wide stuff that we sewed together. We use 1½" PVC pipe, three pieces connected with elbows to make a "U", to make a framework for a temporary cage over our cherry trees. Three "U" assemblies fastened to fence posts enable us to put netting over two dwarf pie cherries so we have a better chance of getting fruit.

Since I have planted more cherries, I need to make more nets, and was glad to find that 30' wide netting is available. I will be trying harder to keep the newer cherry trees smaller so that the netting covers them better.

We started out putting netting directly on the trees, but in a couple of weeks branches had grown into the netting and it was almost impossible to remove the netting without damaging it and the tree.

Also, the blankety-blank robins still got lots of cherries. Putting it on and taking it off were both more difficult, and the netting needed lots of repairs.

Fruit in Shade
NAFEX Round Robin

Alan Haigh, the Home Orchard Co., Carmel, NY
alandhaigh@gmail.com

Here's a contribution to the question of what fruit does well in the shade. You probably already know the traditional answer of currants and gooseberries but the following are some of my personal observations. This is something I've looked at a lot because of all the non-commercial sites (home and estate orchards) I manage. These sites are often solar challenged because my region in southeastern NY is essentially forest.

First of all, the earlier the fruit ripens the more likely it is to get adequate sun—think cherries, mulberries, Japanese plums, apricots, and early peaches. Also think of the sweetest cultivars or at least those highest in soluble solids. I was surprised to discover that the **Elephant Heart** plum growing on my property in about 70% shade was capable of fairly reliably producing large harvests of amazingly sweet fruit—the shade probably actually delays flowering a bit. **Elephant Heart** is one of the latest Japanese plums we grow here. Earlier ones like **Methely** and **Shiro** are at least equally shade tolerant. **Ozark Premier** seems not to be.

Of course, many European plums have extremely high levels of soluble solids but in limited experience I have found them not to be shade productive. It's strange that in wet years with lots of cloud cover the Europeans sweeten up very well so I'm a little confused at how poorly they seem to do in less than about 70% exposure. Of course, their high susceptibility to brown-rot increases the liability of shade.

On apples, I have even less conclusive evaluations. I have seen **Baldwin** produce a few tasty apples in complete shade, and because it continues to ripen after most of our forest trees have defoliated, it may pick up some late sugar. **Northern Spy** seems to need a lot of sun. **Baldwin** is a high-brix apple and **Spy** not so much. I would suggest that apples that produce adequate sugar throughout the tree, where seconds (the smaller, less brightly-colored fruit) are of good quality are likely to do well in relatively shady sites. **Fuji** is an example of such an apple and it is extremely high in soluble solids.

Asian pears seem to do poorly in the shade because they need to obtain very high levels of sugar to have any flavor at all. **Bartlett** and **Seckel** do pretty well, while **Highland** and **Aurora** do not.

Most of the smaller non-tree fruits we grow here are fairly shade tolerant—you know, blueberries, raspberries, blackberries, kiwis and so on. If you like paw-paws or autumn olive (I like the first, not the second) they certainly tolerate some shade.

That's about the extent of the contribution I can make. While it's good to know that you don't need absolute sun to produce some high-quality fruit, that doesn't stop me from being a fanatic for full sun. Those couple of extra hours of sun at the beginning and end of each day can make the difference between good and exceptional fruit for many varieties. I'd certainly appreciate some input on this subject from other list members.

In answer to the question "why do early fruiting varieties do better in shady locations," it is because the sun is higher, and stronger so things in the partial shade usually get more hours of direct light in June and July than later. That sun is also stronger. My guess is that trees manufacture the majority of sugar for the fruit in the 2 or 3 weeks preceding full ripeness (sure tastes that way).

Greater access to light in June and July is not without exceptions. I manage a **Baldwin** that's got branches from a giant hickory hanging directly over it. The hickory is on the north side so the **Baldwin** actually gets more light as the sun gets lower in September and October. On some years this actually seems to improve the quality of its fruit as **Baldwin's** quality deteriorates on very warm seasons in my area.

I have **Heritage** raspberries growing under fruit trees in my nursery that are in a lot of shade and they do better than the ones I have in the full sun, probably because the soil stays moist there and it is extremely rich. They would have a richer flavor if they got more light however, but they're still very good. I have also harvested wild blackberries that were larger and just as sweet in 50% shade as ones nearby in full sun.

On the issue of tree vigor in shade, I have observed very vigorous tree growth in fairly shady locations if roots from established larger trees are severed deeply in a circle around the establishing tree in early spring.

I forgot to mention one wild, naturalized fruit very common to the woods here that bears best and very heavily when receiving very little direct sunlight. The wineberry is extraordinary in its amount of cropping.

It does with very little light and many people relish its sweet-tart flavor and use it □idwest□ced□bly with raspberries. This fruit was the cover photo of an Edible Landscaping catalogue a few years back, so you could google them to find a source.

Douglas Woodard   dwoodard@becon.org   St. Catharines, Ontario

In my limited experience, there is a lot of difference between part shade or an edge, where a plant is exposed to direct diffused radiation from the blue sky and maybe a little direct sunlight part of the day, and full shade.

The late Robert Nitschke mentioned that the English **Morello** sour cherries which he grew on a north wall "were of a size and quality unobtainable in full sun." He didn't say anything about the yield, though.

By report *Actinidia kolomikta* prefers something a little less than full sun. Here in the Niagara Peninsula of Ontario, I know of a wild or feral red raspberry which produces bristly, pleasant tasting (but not outstanding) fruit sparsely in dappled shade.

I have seen a spicebush *(Lindera benzoin)* fruiting sparsely in dappled shade in heavy soggy clay near Fort Erie (beside Buffalo). I have read of spicebush fruit being used by a gourmet chef in a relish-type concoction for human consumption.

My observation of shaded plants generally is that they fruit sparsely. I'd say that unless you can harvest from the canopy you should expect very light yields. Since harvesting from the canopy is usually practical only with small trees, I think that the notion which seems to be current among permaculturists, of harvesting plant food from a forest, is not practical unless one is a forager harvesting from a lot of land without competition. Waiting for drops means accepting competition from wild animals which are on the job full time and seem very alert to opportunity. One might do not too badly in woodland with incomplete canopy coverage, or in a place with a lot of edge, but in northeastern North America that means suppressing forest in the long run.

Even harvesting from a canopy seems to need pruning for long term yield and quality, although I would be very interested to hear testimony from personal experience to the contrary. I see that old untended apple trees in full sun can produce a moderate amount of fruit almost every year, lots of typically small apples, but not of the best quality, and a fraction of the yield one might get from well-tended trees.

I notice that *Foundations of Silviculture* by Toumey and Korstian (Wiley, 1928, 1947) devotes several pages to the effect of root competition under shade and mentions one Fricke as having published the first study in 1904, in German.

Scott Hills **ehills7408@wowway.com**

I've got red currants that have produced well for the past 4+ years in shade for the entire day except for about 1 – 1½ hours in summer. I'll also second that raspberries can fruit in much less than full sun conditions.

Don't know if you're interested, but □idwest□c artichokes planted between two garages (separated by only 2' have done well for the past couple of years (they grow high enough to grow over the garages).

John Smith **friendly27sw@yahoo.com** **zone 5b central Missouri**

I have a native persimmon that grew directly north of a large shingle oak where it received shade most of the day. This tree was very crooked and strangely formed as it tried to reach towards the light, but it produced what I thought was a really nice crop of very sweet persimmons the first two years I have lived here.

This past June the oak suddenly died from oak wilt and I cut it down, giving the persimmon full sun. The fruit are still very sweet but nearly twice as big as they were previously.

On a related note, does anyone have a way to efficiently remove the seeds from persimmon pulp without separating them by hand for hours?

Mark Angermayer **hangermayer@isp.com**

Helpful information Alan. Question: You mention earlier ripening fruit would be more likely to get adequate sun in a shady area. Why is that? Also, do you know how well *D. virginiana* tolerates shade? Will it still produce sweet fruit in shade?

My observations on shade: I planted many brambles in full sun, but a couple of plants in shade. The shaded ones have done poorly so far. Also strawberries beside the house never seem to produce a sweetness up to my standards. Again I suspect it's shade. Have two identical pear trees, one in more shade than the other. Although they haven't fruited, there's a remarkable difference in vigor.

Similar observation with tomatoes. Makes me think, you can either grow food or shade, but not both.

Scott Smith **scott@cs.jhu.edu**

I have also been trying various fruits in the shade and have had hit-and-miss results. It is hard to accumulate data because there is a big difference between dappled shade and deep shade, and also between one hour and three hours direct sun. All of which change as the seasons progress.

Pawpaws, with just one hour direct sun, but not in deep shade: these guys are doing great. The fruit volume is somewhat less than full sun, I expect, but the space could not grow fruit otherwise.

Blackberries: I have found a significant difference in the different kinds of blackberries I have tried. **Triple Crown** blackberry in four hours of direct sun: great but lower yield than in full sun. In two hours direct sun and quite shaded at times: light yield but healthy; in one hour or less sun and quite deeply shaded: not much yield at all but still growing.

Marionberry in three hours direct sun: reasonable growth and yield; in an hour or two of sun: too little growth and hardly any yield; worse than **Triple Crown.**

Loganberry: not doing well at all in a spot with 2-3 hours of sun per day: no vigor.

Tayberry: these guys are more shade-tolerant than all of the above; they are doing well in a spot that gets maybe only two hours of direct sun per day.

I also have had good luck with raspberries in shaded spots. I have a row of **Carolines** right north of a huge oak tree so you can imagine how little sun they are getting (1-2 hours per day if that). They are doing very well. Some **Heritage** vines in an area with more sun than that are growing well but are producing tiny berries, I'm not sure why. I thinned out nearly all of the canes this year to see if that was the problem but no luck. It could be due to the soil or water level at their location, not the variety. Some **Taylors** did pretty well but were getting too many rots on the berries so I pulled them.

I tried to grow gooseberries and currants in an area with around two hours of sun per day but had little luck. This may be due to the quality of soil at the location, however.

Medlars are growing very well for me with around four hours of direct sun. Kiwis (arguta, deliciosa, and chinensis) are doing very well in an area with 3-4 hours of sun per day. I am glad there is shade there to keep the vigor down. I am still getting big crops.

Before I knew better I planted some apples in areas with 2-3 hours of sun per day. After I learned that was no good I kept them in anyway just to see what would happen. After six years they are still healthy, but have no fruit.

Douglas Woodard dwoodard@becon.org
St. Catharines, Ontario, Canada

Scott, how is the flavour in your various kinds of kiwis grown with limited sunlight?

Scott Smith scott@cs.jhu.edu

Doug, the argutas are tasting very good. The chinensis are ripening for the first time this year and it is still too early for them. Also, in looking at my layout more carefully, these are in more like 4-5 hours of sunlight per day, not the 3-4 I put below. Some kiwis are in areas with three hours or less and are growing well, but those plants are too young to have fruited.

Betsy Hilborn Hilborn.E@epamail.epa.gov zone 7a NC

Quoting Alan, "…The wineberry is extraordinary in the amount of cropping it does with very little light…"

I want to raise the issue of invasive plant species. Some of the fruits we explore can do a lot of damage when they escape into the surrounding landscape. As we know, wildlife cannot always be controlled, and animals are a reliable way to spread seed far and wide.

I guess that I am very sensitive to this issue because my farm is in a relatively diverse landscape, so the damage that *is* due to invasives is very evident where I live. Around here I battle the fruiting plants of *Elaeagnus* species and *Mahonia aquifolium. Elaeagnus* especially is very destructive in the natural landscape. See the warning for wineberry below from US Fish and Wildlife Service:

> "Wineberry is found from New England and eastern Canada to North Carolina and west to Michigan and Tennessee. It occurs along forest, field, stream and wetland edges and in open woods, preferring moist habitats. Wineberry poses a threat to native flora because of its vigorous growth, which allows it to crowd out native plants and establish extensive patches…. Do not plant wineberry. Wineberry can be controlled through mechanical means or by treating the canes with a systemic herbicide like glyphosate or triclopyr."
>
> http://www.nps.gov/plants/ALIEN/pubs/midatlantic/ruph.htm

William C. Garthright billg@inebraska.com Lincoln, NE

"I want to raise the issue of invasive plant species…"

Very good point. I suppose that the plants which will grow the fastest with little effort would often have an invasive tendency, wouldn't they? But it's good to know when one is really causing problems. I'd never heard of it before, but wineberry sounds like it's really vigorous, and can spread in several different ways.

Thanks for raising the issue!

Martha L. Davis martha_davis@earthlink.net Zone 5 New Mexico

Regarding invasive plants. I think it depends on where you live. Wineberry does not appear to be invasive here. An □idwest□ced gardening friend has lost it twice here in zone 5 New Mexico.

Regarding fruit in shade: to some extent it depends on the climate in Illinois *Cornus mas* grew well in full sun to part shade. In high elevation New Mexico, it is stunted without at least part shade, though this may really be a moisture issue.

Regarding persimmons and shade: based on the experiences Jerry Lehman and I had at Claypool's orchard in southern Illinois, persimmon trees (the American one, D. virginiana) when crowded for sun grow much more vertically (and taller) and lose their lower limbs. Eventually there was little access to scionwood and the fruit falls a much longer distance. The trees in a wider landscape setting with sun from the sides remained shorter and kept their lower limbs. I have also seen the same effect on different sides of the same tree. Many tree do this, but the question concerned persimmons.

I think various currants and gooseberries may be the most shade tolerant if you actually want fruit, too, and are in a temperate zone. Pawpaws need shade when they are young, but when one I had on the north side of a 6' fence got above the fence, there were many more flower buds on the part that had full sun than the shaded part. Who knows how much sun it would tolerate in New Mexico?

****Mixed Fruits****

Recent News on Primocane-Fruiting Black Raspberry

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In the Winter 2007 NAFEX *Pomona* (Vol XL, no. 1) and the "North American Bramble Growers Association 2007 Proceedings," I described the progress of my **Explorer** primocane-fruiting (fall-bearing) black raspberry. **Explorer** was distributed to testers in Spring 2006 and Spring 2007 for evaluation as a possible commercial cultivar.

In autumn 2007 and spring 2008, reports were received from a few of the testers, particularly testers growing **Explorer** in isolation from other raspberries, that indicated there might be some pollination issues with **Explorer**. I observed the problem myself in a couple of test plantings in the northeast. In July and August 2008, bagging and hand pollination experiments confirmed that **Explorer** is not self-pollinating and requires an outside pollinator. I don't know if this defect is from lack of pollen or rejection of its own pollen. Because of this defect, **Explorer** is not a viable candidate for commercialization. I did not see this defect in my own plantings, because there were enough cousins and uncles growing in my garden area to provide pollen as needed to make **Explorer** look good. There is some indication that a primocane-fruiting red raspberry, such as **Heritage**, flowering at the same time as **Explorer** is adequate to supply the needed pollen to allow fruiting. While this is a disappointing result, at least the testing program did its job in identifying the defect before the selection was distributed further. Unfortunately, in my naive enthusiasm for the selection, I went to the expense of obtaining a plant patent on the cultivar, and I've burned a pretty nice cultivar name that can't be used again. The plant patent will serve little function beyond a historical record of an obscure cultivar.

I am switching my commercialization efforts to another numbered selection, PT-2A4, that I have proven is self-fruitful. Compared to **Explorer**, PT-2A4 has bigger berries, smaller seeds, and higher drupelet count. Unfortunately, while **Explorer** was less thorny than existing black raspberry cultivars, PT-2A4 is fully thorny. (I'll really miss the reduced thorniness, and I'll be working on this trait in future breeding.) Plants of PT-2A4 have been sent to Nourse Farms to start virus indexing and tissue-culture propagation to produce evaluation plants for the same kind of test program **Explorer** went through. This time around, I'll hold off on naming and patenting the selection until later in the test cycle. I don't know yet when these evaluation plants might be available.

Existing testers of **Explorer** will be surveyed to see if they are interested in evaluating PT-2A4. For testers who can tolerate plants that have not been virus indexed, I have started some rooted cuttings and tip rootings of PT-2A4 for distribution in Spring 2009. I do not expect to need additional testers beyond the set of testers I already have for **Explorer**, although I would entertain names for a waiting list in case some of the existing testers are not inclined to pick up PT-2A4 or there are surplus non-indexed plants available from those I've propagated myself.

In other news, in late September 2008, I visited with Chad Finn and Michael Dossett at USDA-ARS in Corvallis, Oregon, to discuss our respective black raspberry projects and to tour their evaluation fields. Michael and Chad are growing a few primocane-fruiting black raspberries and primocane-fruiting purple raspberries that seem to have potential. I will be following this program with great interest.

Stalk Up On Rhubarb

Lon J. Rombough P.O. Box 365 Aurora, Oregon 97002-0365

Rhubarb (*Rheum x cultorum*) is one of those classic plants that never seems to hit it big, but always has loyal followers. For me, a dish of tangy, tart rhubarb says "spring" because it's one of the first "fruits" ready to eat, usually before anything else in the garden is even close to ready. Best of all, it's a snap to grow.

Rhubarb does so well in the Northwest because it's a native of northern Europe. Hardy to zone 3, it will grow in places as warm as zone 9, which insures its success nearly everywhere here.

Rhubarb actually started as a medicine. The roots, not the stalks, were eaten as a cleanser and laxative to purge systems plugged by a long winter's diet of meat and preserved foods. And though the stalks aren't as extreme in their action, they DO tend to "get things moving" for many people.

Rhubarb is easy to grow. It will grow and produce almost without care in good Northwest soils, though the best stalks come from plants that are fed heavily with layers of compost and rotted manure. What most people don't know is how much difference there is in varieties, and getting the right one is the difference between "rhubarb" and "*RHUBARB!!!*"

Here's what to look for:

First, color isn't everything. Oregon consumers usually buy the deep red, commercially grown **Crimson Cherry** rhubarb, which cooks up pink to red and stays firm in pies, but isn't that highly flavored. Some of the best rhubarb I've tasted was in Scotland, was grass green, and was so mild and juicy it hardly needed sweetening and virtually melted when cooked. It had stalks three feet long and two inches thick, so two made a full pan of sauce. To be sure, that rhubarb had a fluffy layer of crumbly soil around it from all the compost it had been given, but the variety itself was a prime one to start with.

Not all rhubarb is created equal. The differences between varieties, and even within a variety are enough that you should do a little experimenting if you want a serious rhubarb patch. Besides variations in color, there are varieties ready very early, some that are better in midseason, and some that hold up and continue producing well into the summer. They even vary by how you use them. More on that later.

I once worked at a wholesale nursery that grows **Victoria** rhubarb roots from seed and saw that there was variation among the seedlings. Three quarters or more are very similar, with fairly tall, light red stalks, but the rest varied in height, color, thickness of stalks, etc. is there just one strain of **Victoria**, either. National tastes vary, too. In America, commercial Victoria seed produces more red seedlings, while the English strain may give half or more green seedlings. The English strain is generally more tender and juicy than the American **Victoria**, too. This isn't to say that red rhubarb is poor, just that good rhubarb isn't necessarily always red.

Early Champagne and **Glaskin's Perpetual** are two green rhubarbs that I've grown and enjoyed. **Early Champagne** isn't unusual in flavor, but it's the earliest rhubarb you are apt to find, coming on when others are just starting to sprout. **Glaskin's Perpetual's** virtue is the ability to keep its quality much longer into the season. It will still be producing good juicy stalks when other rhubarb is dry and poor tasting.

Victoria is the one found most often in northwest garden centers, with **Crimson Cherry** or just **Crimson** often in second place. **Victoria** plants are almost always seedlings, with variations from plant to plant. Plant a dozen or more and increase the odds that one will be a little better than the others. If one *is* better, divide the crown and you can plant a new patch of the better one.

To plant rhubarb roots, prepare the site by raking or screening the soil to get out grass and weed roots. Plant the crowns four to six feet apart with the large leaf buds just even with the top of the hole, so they will peek out of the ground slightly. Instead of putting fertilizer in the hole, which might cause root rot, stir it into the top of the soil. Water the plants well to settle the soil. Put down several inches of rotted hay, old horse bedding, or composted manure as mulch and fertilizer.

Rhubarb from seed

Plant the big, angular rhubarb seeds three to six inches apart in a row as early as the soil can be worked. After they sprout, fertilize the plants every two weeks with a mild balanced fertilizer such as fish. Once the plants have several stalks, you can pull a small one and bite into it to get an idea of how tart or sweet it tastes. Remove low quality plants and thin the remainder to a final spacing of four feet apart. If you thin after the plants go dormant, the extras can be transplanted to a second row. Treat the transplanted roots like other rhubarb roots and give them a year in their new row before you use any. You can take a harvest off the first row the year after planting.

Seed stalks

In established patches, plants often try to go to seed every year. While a rhubarb flower stalk is attractive, with a mass of small creamy flowers, it drains a lot of energy from the root, usually causing a section of it to die out. Such a root usually needs a good dose of fertilizer and a year to recover before any stalks can be harvested again. When a seed stalk starts to form, it's obvious by the very large bud pushing out. Pull the young flower stalk out and the plant usually won't make another. If any of the base of the stalk is missed, smaller stalks may appear from that base. If you want a really striking cut flower, the stalk can be left long enough for it to bloom without harming the plant.

If you want seed, leave the stalk and when the developing seed turns yellow, cut the stalk and hang it up inside a paper bag in a warm, dry place. When the seeds are dry and brown, rub them off the stalk. One stalk can make as much as one to two quarts of seed.

General Care

Rhubarb does best with lots of mulch. Several inches of old cow manure, several times a year, is the classic treatment, but many kinds of organic matter, such as leaves, rotten hay, or finished compost, will do well. The mulch feeds the plants and keeps the soil loose and moist, which is what rhubarb loves. Give it an extra shot of nitrogen, such as fish, in the fall as it's going dormant, and again in the spring to get the stalks up fast and make them large and juicy.

Harvesting Rhubarb

To harvest rhubarb, grasp a stalk near the base and give it a sharp pull to remove it with the spoon-shaped base intact. Cut the leaf off the stalk and discard it. I spread the leaves around the base of the plant to break down there. I was taught to harvest no more than half the stalks at a time to avoid depleting the plant, but now commercial growers harvest all the stalks at once, then fertilize the remaining crown to force a new crop. Plants can be harvested this way at least twice a season without reducing productivity for the following year.

Chart of Rhubarb Varieties

Victoria Adapts to a wide range of conditions. Can be large and productive when well grown. Most **Victoria** plants have pink stalks, though some have red stalks and a few have green ones. Stalks are often round rather than flat in cross section. Goes to seed easily. Widely adaptable.

Strawberry A selection out of **Victoria** with pink stalks and a milder, sweeter flavor. Behaves similarly to **Victoria** in most ways.

Crimson Cherry Grown commercially in Oregon. Short, thick, dark red stalks on a plant that is lower growing than **Victoria**. It has thick, somewhat short flattened stalks that are dark red. The dry flesh needs less thickening in pies. Not as well flavored as **Victoria**. The variety almost never goes to seed. May be sold under synonyms such as **Crimson, Crimson Red. Cherry, Cherry Red,** and others.

Early Champagne Pure green, it is a very early rhubarb that starts off fast, but plants show stress early in warm weather and may go dormant in midsummer. Mainly for rhubarb earlier than any other variety.

Glaskin's Perpetual Mostly green with a little red near the base of the stalks. It doesn't start as early as some, but if kept watered and mulched, it produces good quality stalks longer into the season than any other variety. It holds up better than other varieties in hot weather too.

Sources:

Territorial Seeds
P.O. Box 158
Cottage Grove, OR. 97424-0061
http://www.territorial-seed.com
Victoria
Crimson
Glaskin's Perpetual

Bountiful Gardens
18001 Shafer Ranch Road
Willits, California 95490
www.bountifulgardens.org
Glaskin's Perpetual

Recipes:

Rhubarb Ambrosia Betty

5 c. rhubarb, cut in ½" pieces.
1¾ c. sugar or 1¼ c. honey.
1 T. flour.
½ t. salt.
1½ t. grated orange rind.
1 orange, peeled, separated into sections, and cubed.
4 c. small bread cubes.
¼ # (1 stick) butter, melted
½ c. flaked coconut.

Mix together rhubarb, sugar, flower, salt, ¾ teaspoon of the orange rind and the orange cubes.

Add half of bread cubes and half of butter; mix.

Put into greased 8x8x2 inch pan. Combine remaining bread cubes, butter, orange rind and coconut. Sprinkle over top of rhubarb layer.

Bake at 375o for 40 minutes, or until brown.

Serve warm. Serves 6-8.

Rhubarb Snow with Raspberries

1# rhubarb
1 tea bag

1 c. raspberries, cleaned
½ c. plain yogurt
½ c. farmer's cheese
12 drops liquid sweetener, or honey to taste
2 egg whites
pinch sea salt.

Wash, trim and cut the rhubarb into chunks. Place the chunks in a pan with just enough water to cover. Bring to a boil and cook until tender. Remove the rhubarb from the heat and add the tea bag. Leave to cool, removing the tea bag after 5 minutes. When cool, drain the rhubarb, add half the raspberries and purée the mixture in a blender or food processor.

Put the purée in a bowl and beat in the yogurt and cheese. Stir in the sweetener or honey to taste. Honey will make the mixture slightly heavier. Add a pinch of salt to the egg whites and whip them until they are a stiff froth. Fold them into the fruit mixture, then pour into tall glasses. Decorate with the remaining raspberries and serve at once. Serves four.

Rhubarb Cheesecake Squares

CRUST:
1 c. all-purpose flour
¾ c. oatmeal
½ c. packed light brown sugar
¼ t. ground cinnamon
¼ t. salt
½ c. butter

FILLING:
1 pkg. (8 oz.) cream cheese, at room temperature
¾ c. granulated sugar
1 egg
¼ t. ground cinnamon
⅛ t. ground nutmeg
1 c. fresh or frozen rhubarb, cut in ¼" pieces

Put all filling ingredients except rhubarb into a medium sized bowl. Beat until smooth with electric mixer. Mix flour, oatmeal, brown sugar, cinnamon and salt in medium size bowl until blended. Cut in butter with pastry blender until mixture resembles coarse crumbs. Pat half the mixture firmly into an 8"-square microwave-safe baking dish.

Spread half the rhubarb over crust, then half the cream cheese mixture. Repeat, ending with cream cheese mixture. Sprinkle with remaining crumb mixture. Press gently with fingers.

Place dish in microwave on inverted saucer. Microwave uncovered on high 9-11 minutes, turning dish ¼ turn every three minutes if you don't have a turntable, until crumbs look almost dry and crisp. Place dish on heatproof surface and let stand 15 minutes or until crumbs look crisp. Refrigerate at least 2 hours until chilled, covering only when completely cool. Cut into 2" squares. Makes 16 squares.

(Weedless) Strawberry Death

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One of the agricultural newsletters I get recently mentioned a devastating-to-strawberries disease that is worth passing along—the information is worth passing along, not the disease! The disease is called "Black Rot." I had it here and didn't know what it was.

When I started my (still almost weedless) strawberry patch six years ago, I planted **Honeyoye** and **Cavendish**. After three years, the **Honeyoye** mysteriously died—the article said that black rot typically kills 75% or more of the plants and the patch should be fallowed for a couple of years or planted into a resistant crop.

I did let it be fallow for one year. Suspecting that a soil-borne pathogen had killed the plants, I covered the former **Honeyoye** patch with black plastic to intensify the summer sun's heat hoping to kill whatever was in the soil. Passers-by, used to seeing strange or odd plants growing in my garden, asked what I had planted under the plastic. Then following year I acidified the ground and planted lingonberries. Only about half of the lingonberry plants survived their first year and I don't know if there is a relationship to the Black Rot; I may never know.

Cavendish strawberry, the article said, is the strawberry variety most resistant to black rot, and my **Cavendish** are still producing wonderfully.

My allusion to "still almost weedless" (above) dates back to a *Pomona* article I wrote a couple of years ago about growing weed-free strawberries: I had planted my plants into 4-5" of loose pine needles and enjoyed weedless strawberry picking ever since. [see "Weedless Strawberries," Fall 2005 *Pomona*, p. 37] The pine needles are nearly gone now, deteriorated into ¾" of new soil, and wind-blown seed is starting to germinate and grow. Weeds are not yet a terrible plague.

Last year I tried adding a couple inches of new pine needles to the patch after I mowed them in July but the plants failed to grow through it so I was forced to remove it. This year, I'm going to mulch them with pine chips from two trees I cut and shredded the branches. Immediately after mowing the strawberry plants, I spread a generous amount of ammonium nitrate (strawberries are heavy nitrogen feeders) and the extra nitrogen should counteract any reaction from the wood chips. I'm guessing that the plants will grow through ½" or more of the finely shredded wood. I'll keep you posted.

******Grafting******

Interstemming Pears: the Pear-Quince Union

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This article is a revision and update of an article which appeared in Pomona Vol. XVII, No. 2, Spring 1985.

When I first began working with pears I put them on quince rootstock for several reasons, the most important being that only the dwarfing of quince would enable me to set out many varieties in my small lot. Furthermore, the efficiency (production vs. tree size) of the pear on quince roots is considerably greater than on pear roots when each is given best soil and cultivation practices. There is now anecdotal evidence confirming the old European observation that quince roots also improve the quality and precocity of the fruit.

Finally, quince roots have been noted to reduce the sensitivity of pear trees to fireblight, probably because quince reduces the initial flush of tender shoot growth. The late Bill Davie observed this first hand. He had an extensive orchard of hundreds of pear trees north of Pittsburgh in the l980s. In several years the orchard was decimated by fire blight. Even reputedly blight resistant cultivars like **Magness** succumbed. He noticed that trees on quince roots sustained considerably less damage than those on seeding.

Quince is one of the pome fruits and is usually considered the one most closely related to pear. Nevertheless, pears and quince belong to difference genuses. There are over thirty different species of pear but only one of quince. Long-term, healthy grafts involving different genuses are extremely rare. Even healthy interspecific grafts, i.e., those between different plant species, are rare.

Pear, at least the species *Pyrus communis* we are most interested in, is unique in its ability to graft onto other genuses of the *rosaceae* family with varying degrees of success, i.e., *amelanchier* (serviceberry), *crataegus* (hawthorn), *sorbus* (mountain ash), *malus* (apple), and of course *cydonia* (quince). It is interesting to note that self-rooted pear trees have been known to live over 300 years, being among the longest lived members of the *rosaceae* family. Pears grafted on quince seldom live longer than 40 years, however. Perfectly compatible grafts across genus or species line may not exist. But a little incompatibility causes dwarfing and imposes efficiency while too much causes excessive dwarfing and relatively quick failure of the union.

Until recently it has not been possible to asexually reproduce pear rootstocks efficiently by the usual techniques of cutting, layering and stooling. Seedling roots are of course reproduced from pear seeds and OhxF pear rootstocks are commercially reproduced by modern tissue culture. Therefore, it followed that when the great explosion of pear culture began in Europe in the l8th century the quince would be widely used as stock to reduce tree size because it can readily be reproduced by stooling. However it soon became obvious that not all pear cultivars were equally compatible with quince. Some were quite compatible, but others failed quickly, and some were in-between. The problem of incompatibility can be overcome by using an interstem. That is, a pear cultivar which is known to form a good union with quince is first grafted to the quince root and later the desired cultivar is grafted upon the first which becomes an interstem..

The question then is "Which pear cultivars form such incompatible unions with quince that they need an interstem?" Of course, one could always interstem all pear cultivars one wanted to graft to quince. That is wasteful of time and effort. But that is what was done to over 440 pear trees on Quince A roots at the Brogdale research station in Kent, England!

One needs a lot more interstem wood and most techniques of interstemming require an additional year before the desired scion makes adequate growth. Hence, a survey was made of the literature on the culture of the pear to determine which cultivars were compatible with quince. The results of this survey are gathered into the lists that follow. The sources consulted are listed. They are supplemented with knowledge of current horticultural practices, personal experience, and in the case of modern cultivars, announcements of new cultivars in journals. For purposes of accuracy I have retained the original text name for each cultivar, awkward though some are, but where another name is frequently used I have put it in parentheses.

Obviously, in the real world, compatibility is continuous, not discontinuous, as reflected in the arbitrary placement of cultivars into two distinct categories. Nonetheless, in order to attain practical results, some categorization has to be made using careful judgment, and it is not possible with current knowledge to make further distinctions. Nor have I tried to be inclusive. Leroy describes over 900 separate cultivars and Molon, several hundred. I have restricted the lists to those cultivars which may still be used in North America. Certainly I have missed many.

Upon studying the sources one is immediately struck by the observation that they don't always agree. For example, **Seckel**, which in the United States is considered to be incompatible, is never so mentioned in European sources. There may be two reasons for this: the US sources are old, or, except for **Bartlett**, are based on old 19^{th} century lists and experience which involved quince roots of uncertain provenance.

In the US if a cultivar tends to lack vigor on quince we blame that on incompatibility even if the union is strong. However, lack of vigor is not as important to Europeans who prefer smaller trees and may have been using cleaner stock.

Hartmann and Kester report experimental evidence that in a union between pear and quince, a cyanogenic glucoside, purnasin, which is found in the tissues of quince, is translocated from the quince into the phloem of the pear. Some pear tissues have enzymes to break down the purnasin generating hydrocyanic acid as one of the decomposition products. In turn, the hydrocyanic acid attacks the phloem and xylem of both pear and quince at the graft, preventing the proper union from developing between the two. Some pears have an inhibitor which prevents the enzyme from breaking down the purnasin, and hence prevents the generation of hydrocyanic acid. These pear cultivars are more compatible with quince.

Quinces differ in their purnasin content as well. Some Provence selections have such low contents that they made good unions directly with **Bartlett**. Therefore, the compatibility of pear/quince unions depends upon the cultivar of the quince as well as that of the pear. Through practice, certain quinces have been selected as tending to form better unions than others, but no formal study of this characteristic comparing various quince lines exist. Decades ago the Europeans developed several lines of virus-free quinces: A, C and BA-29C. Use of these has reduced incompatibility problems.

Viruses can be another cause of incompatible unions. The cells of one of the graft partners are invaded by proteins of the other which are foreign to it. Many cultivars carry latent viruses, virus complexes, or microplasma-like bodies. In the case of the latent viruses, the infected plant shows no symptoms. However, if another plant is in contact with it for even five minutes and is sensitive to the viruses, it will become infected and eventually show symptoms. On the other hand, neither plant may be much affected but rather the viruses may cause necrosis of the union between the two, e.g. black line or failure of the union between Persian and Black Walnut due to the cherry leaf-roll virus, pear decline of *pyrus communis* scions grafted onto Oriental pear roots due to a microplasm, incompatibility of some apple cultivars on EM106 due to tomato ring spot virus, etc.

To some extent, using a vigorous scion whose union is unaffected by virus as an interstem mitigates this problem. The virus still moves through the interstem but its effect on the second union between the interstem and the desired cultivar is much reduced or often eliminated as both are of the same species. The practice of interstemming to mitigate problems caused by virus infection suggests another hypothesis: the effect of viruses upon a graft union depends upon how closely related the two partners are. If they belong to the same species, there is seldom a problem, but if they belong to two different species of genera, e.g. pear and quince, then the graft is often quite sensitive to virus infection and necrosis of the union is more likely to occur. Obviously, using virus-free material for both scion and rootstock avoids the problem of virus-caused incompatibility.

The existence of viruses in plant material is not to be taken lightly. Sucking insects are now believed to be a major cause of virus spread, but indiscriminate grafting onto multi-variety trees, wild rootstocks, and stool beds has certainly been a factor. Entire cultivars which were "clean" several decades ago are now known to be virus-infected. The modern use of asexually propagated rootstock which has become virus-infected rather than the old practice of using seedling stock has also increased the problem. Seedling stock of pome fruits is virus-free as pome seeds do not carry viruses. The entire range of the original EM apple rootstock, which when released was clean, became infected with at least latent virus due to a practice of budding cultivars to shoots which still remained on the stools. In this way any virus-infected bud transmitted that virus to the entire stool, and thereafter to all rootstock derived from that stool and all cultivars grafted to that rootstock. Most of these apple viruses are latent and have not proven to be serious but still cause occasional incompatibility with some apple cultivars. The alternative and better procedure would be to remove the shoot from the stool and bud it after it had become self-rooted. This procedure would require an additional year, but it would keep the stool-bed clean.

In conclusion, List I is applicable to only virus-free scions and roots. Probably some cultivars in List II would be in List I if grafted under virus-free conditions. If one suspects virus taint, one might be better off using an interstem. As noted before I have not covered all pear cultivars.

List I

Pear cultivars which appear to be compatible with quince.

Abbe Fetel (Abate Fetel)
Alexandrine Douillard
Ananas de Courtrais
Aurora
Bartlett (Williams) (French- and Swiss-compatible only)
Bloodgood
Beirschmitt
Belle Guerandaise
Beth
Beurre Alexandre Lucas
Beurre Anjou
Beurre Capiaumont
Beurre d'Amalis
Beurre Diel
Beurre Dubuisson
Beurre Gifford
Beurre Hardy
Beurre Superfin
Butira Precoce Morettini
California
Clara Frijs
Colette
Concorde
Conference
Dabney
Dawn
Devoe
Doyenne du Comice
Doyenne Gris
Dr. Desportes
Duchesse Bronzee
Duchess d'Angouleme
Durondeau
Early Seckel
Easter Beurre (Doyenne d'Hiver)
Fique d'Alencon
Emile d'Heyst
Flemish Beauty
Fondante d'Automne (Seigneur)
Fondante de Moulins-Lille
General Leclerc
Glou Morceau (Beurre d'Hardenpont)
Gorham
Grand Champion
Graf von Moltke
Harrow Delight (HW603)
Harvest Queen (HW602)
Highland
Howell
Jeanne d'Arc
Josephine de Malines
Kieffer
Laxton's Superb
Louise Bonne de Jersey
Louis Pasteur
Magness
Maxine (Stark's Delicious)
Old Home
Olivier de Serres
Onward
Passe Crassane
Pierre Corneille
Rogue Red
Santa Claus
St. Andre
Sierra
Sirrine
Sucree de Montlucon
Thompson's
Tyson
Urbaniste
Vicar of Winkfield (Cure)

White Doyenne

Warren

List II

Pear cultivars generally *not* doing well directly on quince and needing an interstem.

Bartlett, including sports
Belle Lucrative
Beurre d'Arenberg
Beurre Bosc
Beurre Clairgeau
Beurre Flon
Beurre Gris d'Hiver Nouveau
Beurre Six
Bristol Cross
Cayuga
Chaplin
Clapps Favorite
Comte de Lamy
Dana Hovey
Doyenne d'Ete
Dr. Jules Guyot
Duchess de Brodeaux
El Dorado
Epine de Mas (Duc de Bordeaux)
Ewart
Forelle
Honeysweet*
Jargonelle
Laurence
Laxton's Progress
Leaxton's Early Market
Lemon
Madame Treyve
Marie Louise
Marguerite Marillat
Merton Pride
Michaelmas Nellis
Moonglow
Olivier de Serres
Packham's Triumph
Passe Colmar
President Heron
Seckel
Sheldon
Roi Charles de Wurtemberg (RCW)
Waite
Winter Nellis
Worden Seckel

***Honeysweet** so far has been compatible for me grown as an espalier, but some report that with free standing the union often fails.

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Response to "The Down-Under" Graft

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I want to refer to "The Down-Under Graft" by Fred Holzknecht in the Fall 2009 *Pomona*. Mr. Holzknecht had grafted a **Hawaii** bud upside down and it still took, eventually even straightening itself out. I had a similar experience.

At a very remote mining cabin in the Granite Mountains of Delta Jct., Alaska, there is a tree of unknown age, about 3" in diameter, growing in front of the old horse hitching racks. A cut aspen pole had been jammed topfirst into the ground several feet away to accommodate another horse; the aspen pole had rooted itself and twisted around to regroup.

It *was* ugly, with a hacked stump as a crown base. But *it* did not care—it found a way to survive up in our mountains, where wind speed can hit 70 mph. along with -30º to -60º temperatures at the limits of the natural tree line up the hill. I am flabbergasted this tree made it in one of the harshest places on the planet.

I live in Delta Jct., 25 miles away, down in the valley, where it is somewhat less harsh, but still tough. I have tried bench grafts of over 80 varieties of apples, with about six survivors—mostly hybrid apple crabs. Surprisingly, I have done okay with wintering several cherries:

1. **Evans**—occasional damage from low temperatures
2. **Carmine Jewel**
3. **Crimson Passion**
4. pin cherry, for wood

I have also been able to successfully grow a variety of currants, gooseberries, honeyberries, and bramble fruits, plus a few nut experiments. Living where I do, I am happy to grow whatever *will* grow!

Prunus Grafting
NAFEX Round Robin

Tom   Lancaster County, PA

People always refer to budding plums and peaches in the summer, rather than grafting over winter or at the start of spring. Does grafting these trees present any special difficulties? I assume it must, otherwise you'd hear more references to grafting (instead of, or in addition to, budding).

I'd just as soon graft this spring and get a start on some new growth this year. Are there any special issues I should be aware of?

Karen T.   Oregon City, OR   Zone 8a, wet

I do some prunus grafting in spring—I try to do the work on a mild day, when the rootstock is starting to move. I don't know when that would be for PA. If you have it, an unheated greenhouse is a good spot to keep the new grafts if they are still in pots–out of the rain and wind and snow, but not anywhere that will get too hot and baked, either. Sometimes just under an eave against the sheltered east side of a building is enough.

Make sure you use a good grafting seal like the Trowbridge's melty beeswax or the yellow latex stuff to get those little scions all sealed up tight, no open cut surfaces or wounds!

I have the most success with spring grafting European plums, but Asian plums and peach often take too. I never have so many to do that I know if it was a me mistake or a weather/timing failure. If you've got the scions, you might as well try, right?

Lon J. Rombough lonrom@hevanet.com

I've budded and grafted prunus in spring. European plums can be grafted in spring with reasonably good luck, but Japanese plums and other Prunus always did better with budding. Then I tried grafting to potted stocks in a greenhouse. Bark grafts on rootstocks in the greenhouse gave essentially 100% takes, while the same varieties outside in spring were highly variable. The trick seems to be that most prunus will callus and heal better in warm conditions.

Budding is always done in summer, or at least when the weather is warmer, so the stock is able to heal the buds in much better.

Donna Hudson holycow@cookeville.com Cookeville, TN

I think commercial nurseries always June-bud stone fruit. It's probably easier and more reliable overall. That's the real reason all the literature acts like that's the way it's done, period. Me, I try to do all my grafting before garden season starts. By the time it's really wise to graft walnuts, much less do June budding, I'm too busy. I do fine barkgrafting plums; haven't tried it with peaches.

Steve Lone Rock, WI USDA zone 4

Lon is correct (as usual). Although apples and pears can callus at 40º-45 degrees and so do very well at ambient spring temperatures or in moderately cold storage, callus formation in stone fruits peaks around 70ºF. Using potted stone fruit rootstocks that are coming out of dormancy will work well in spring if you can put the finished grafts under plastic in the greenhouse.

If you don't have a green house (I will one day), graft your stone fruits as usual (stone fruits' wood is tougher than that of apples or pears but with care you can use similar knife techniques). Keep the finished grafts upright in a bucket with the roots loosely covered with damp sphagnum, sawdust or simply wet decaying leaves. Cover the bucket with a clear plastic bag. Watch the grafts closely for new growth. Gradually remove most sprouts that grow from beneath the graft (in the bucket and the field) but leave at least one to help draw sap. The last competing sprout from the rootstock shouldn't be removed until the scion growth is vigorous. Plant out in a nursery bed when callus has formed (usually a couple of weeks). Shade heavily at first. You can move the grafts back into cold storage once they've callused if you prefer and plant them out later.

I got the above technique from Bob Purvis, apricot grafter extraordinaire.

Scott Smith   Maryland

After several years of hit-and-miss prunus grafting, I have finally found a method which gives me good luck field grafting in the spring, including peaches, which I find the hardest. As Lon states, the temperature is the key. What I do is look for the long-term forecast to be something around high of 80º - low of 60º for the upcoming week, and graft then. I also usually do two rounds of grafting at two different such points in the spring, to increase the odds of success.

All grafts are completely sealed with Doc Farwell's to keep from drying out. I over-wrap the grafts in aluminum foil to help stabilize the temperature, so the sun will not overheat them. I get something like 80% takes on peaches, and have even better odds with other prunus. I have not found that the type of graft made any difference, and I use all types depending on the stock and scion.

For the commercial grafter this is a difficult option since they need to be continually grafting over a long period. For us backyard grafters, on the other hand, it is not all that hard to do if you just watch the weather.

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

I've not done a whole lot of prunus grafting, but what I have done has mostly been done in the spring, with dormant-collected scions. My biggest problem is keeping the scions dormant long enough for daytime temperatures to warm up enough and for me to feel comfortable that we are past danger of freezing.

I pretty much just do them like anything else—a simple bark graft, wrapped with Parafilm, followed by wrapping the graft union with a grafting/budding rubber to provide tension and support.

Jerry Lehman Jwlehman@aol.com

I've successfully grafted plums and cherries in the spring after active growth has begun, when the bark is well into the slip. I've used both the whip and tongue and bark graft. Wrap the entire graft with Parafilm and if in full sun a loose wrap of foil to reflect the sun's rays.

A problem with cherries is they break bud in the refrigerator at temperatures the same as early spring. Maybe 45º is too warm. Store the scionwood very cold, just above freezing.

Mark Angermayer hangermayer@isp.com

Jerry, question on the aluminum foil: do you know how high temperatures have to get to be adverse to callusing? If I remember right the NAFEX handbook said something about temperatures above 90º being able to cause graft failures. So would the grafts reach those temperatures in the springtime without shade?

Jerry Lehman Jwlehman@aol.com

That is difficult to answer. The later in spring, the greater the chances of temperatures high enough to cause failure. Some years back, I made a number of persimmon grafts, some with foil, some w/o. The foil-protected grafts had a higher percentage of takes but I didn't record the numbers. Just proved to myself that foil is beneficial.

The following is not by personal testing but by others who have. Wood slows or halts growth at about 90º F. Doesn't kill it, that takes higher temperatures, but don't know what. And I suspect that can vary with the species; I believe the bigger factor damaging grafts is the scion drying too much before callusing to the understock, and heat will hasten that.

I've successfully grafted a few here in the later part of April by watching the weather forecast. If they say you will have about three days reaching lower 80s and nighttime temperatures not below 60º, graft. Not often we get that kind of range.

My opinion of the bottom line on using foil is, use it. Temperatures falling lower than 60º will not kill the scion, just slows healing, but high temps can. Better to keep it cool than allow the sun to cook it.

Let me tell of one experience I had. I did a bark graft grafting a Juglans hybrid onto pure black walnut. It was early spring and the understock was bleeding badly. I made the cuts to relieve the bleeding at the graft site, but it flooded the graft anyway. I had totally covered the graft with Parafilm.

About two weeks later there was no sign of callusing, which was not surprising with bleeding walnut. The bleeding had stopped, so I took out the scion which was still nice and green, cut off the understock about 2” lower, retrimmed the scion to clean wood and once again placed then scion into the understock. It took!! The first graft had a foil shield.

Another note, flooding doesn’t cause persimmon grafts to fail. I’ve had many flood the Parafilm filling it, and the liquid turns black, but takes.

****Persimmons****

Your Life’s Work Down The Drain?

Barry Nichols **webmaster@persimmonpudding.com**
P. O. Box 21182 Louisville, KY 40221

persimmonpudding.com: dedicated to growing, education, and use of *Diospyros virginiana L.*, the common, or American persimmon

A few things have happened within the last two to three years which have both alarmed and saddened me. First, I was going through my late grandfather’s pictures. I sat with my dad and tried to find out who the people in the pictures might be. I was aghast that after three days, we had very few identifications. It also got me interested in genealogy—something which I’ve yet to really learn—but I am getting things sorted in order to start. I’ve been organizing the pictures, documents, and related items. My dad’s memory has been better now that he’s seen the pictures a few times.

Second, as some of you know I started a website which I hope will eventually be the online library of everything persimmon, www.persimmonpudding.com. I started getting a lot of genealogy-related emails last year. A particular theme developed which continues to bother me. I get messages telling me how when they were little, nothing beat their grandma’s persimmon pudding (or other persimmon treat); they remembered it as tradition and wanted to reconnect. However, when grandma Betty died, her recipes died with her and they wished they had asked for them before. This is tragic. Once lost, they’re gone forever.

Third, through fruit and nut circles I’ve heard similarly tragic stories about individuals who died and 30-40 years’ worth of research, notes, crosses, etc., seem to have vanished and were probably destroyed when the kids went in to deal with dad’s or mom’s stuff. They didn’t really care about all the scribbling about trees, nor the trees themselves, and both were lost forever. As far as I'm concerned this is a tragedy that cannot be allowed to continue.

So, I am not writing just to make folks feel bad. I *am* writing to do what I can to put a stop to it, at least where it is in my power to do so.

I am hereby making an offer and pleading that if any of you have such research notes, documents, family recipes, and similar items, that you contact me and I'll do my level best to get it online and make it available to others. It may be a great help to someone down the line…possibly even someone in your own family a generation or two later. It's high time the tragedy of losing one's life's work or family heritage is prevented. Even if your work is not persimmon-related, I'll make sure it gets online and is made available.

Trials and Tribulations with Persimmons

By Jeff Thurmond Certified Wildlife Biologist
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My interest in persimmons began soon after moving to Auburn, Alabama, in 2001. I have always known native persimmons to be quite good wildlife trees, but I discovered one in the fall of 2001 that was unlike any I have noticed before. This particular tree began dropping fruit in early November and still had fruit dropping the first week of January. I have watched this tree every winter since that time and it has had fruit every year during the first week of January except one. This was during a particularly mild winter, but even that year some persimmons were dropping between Christmas and New Year's Day.

I have studied that particular tree and all persimmon trees within a mile or so and all others drop all fruit by the end of November. This tree's fruit shows ripening at highly varied rates during December for some reason. Some are jelly soft and on the ground. Some are semi-soft and still clinging to the limb. And some remain as hard as a crabapple. I assume this is a genetic trait, but I cannot rule out environment until those I have budded on my property begin bearing fruit.

This tree sparked my interest in budding persimmons. The first three years I tried a number of budding techniques. The problem was, I tried techniques and timing normally associated with pear and apple grafting. Mostly winter grafting with whip grafts, but some chip budding and T-budding in late summer/early fall. I tried spring T-budding as well, but it didn't work either. Out of 100 or so attempts, only one of the chip buds took. It was quite disheartening, but the one success kept me going.

Finally, I got some information on a nurseryman who has had good success with persimmons. I contacted him and he was kind enough to allow me to come up and learn what I was doing wrong. I'll go into detail on what I learned in just a bit.

I became interested in oriental persimmons for wildlife when a good friend showed me a fuyu in his yard that was a heavy bearer and a late ripener. The tree was eight years old and had regular crops of over 100 fruit.

Three years ago I began budding oriental persimmons onto native rootstock coming up in some wildlife openings on a property I own, about fifteen minutes from my home. That year, all I had was fuyu scion wood. Many of the trees I budded that year began fruiting this year. I didn't thin the fruit and the best of the bearers lost two branches because of it. This tree is around 8' tall and had over 40 fuyu persimmons.

Since those first fuyu, I have added many more varieties. Most were to test for wildlife benefits, but a few were for my own use. They include **Eureka, Sheng, Jiro, Matsumoto Wase Fuyu, Giombo, Izu, Winter Set, Suruga, Maru, 20th Century, Tanenashi, Makawa Jiro, Hanagosho, Okugosho, Ormond,** and **Hagakushi.** I also successfully budded **Saijo, Yemon, Yotsumozio, Lantern and Tamopan,** but they were victims of the drought. I tried to bud two of each variety, but sometimes that is not enough.

I am still searching for late (Christmas to mid-January) bearing persimmons (and apples) that do well in central Alabama. A good friend found a crabapple last year up near Hunstville that was still dropping fruit the first week of January. He just checked it the first week of November this year and most of the fruit are already on the ground with a few left on the tree. I questioned him on the weather and he said they have had some bad windstorms. I suppose this would drop them early, but could there have been some factor last year that caused them to hold on very late? We did have a bad drought up there last year. Any ideas? Please also email or call if anyone can help with any of those very late persimmons or apples that I haven't yet discovered.

A few things I have learned along the way:

First of all, winter budding just doesn't work in general on persimmons. That was a big part of my failures. The first key to success with persimmons (native or kaki) is to bud during spring or summer when the bark is slipping.

I did try T budding during spring and it didn't work, I discovered, because I had treated the scions like apple or pear and removed the wood. Never remove the wood from the scion on persimmon. Another key is to keep the bud moist after wrapping. If it dries, it dies!

During years of adequate rainfall, I can get 80+ percent success on persimmon using T Budding during spring or summer when the bark is slipping.

During very dry summers it appears to be closer to 20 percent, but you must have patience. I found during the really bad drought two years ago, a number of my spring buds didn't pop out at all until late summer rains.

Twig girdlers can also be a problem. They cut the branch almost as neatly as if a pruner had done the job. They hit hickory and persimmon most of all. They lay eggs in the branch before girdling, so I always pick up the branches in October and burn them. I was hit hard this year when my best Eureka was pruned off by a girdler. It was grafted this past April and had grown an incredible 3' 8" since that time. The girdler took it off at a larger diameter than normal, ⅝". Of course, it had to be below the graft.

I am not concerned with some incidental limb losses after my trees are well established, but cutting the entire budded branch off during the first year or two just hurts my feelings! I read somewhere the use of petroleum jelly smeared along the branch will keep girdlers from doing their work. I think I'll try that next year. I would be interested in hearing from anyone on this subject.

My experience with selecting trees to bud is based on using existing wild rootstock. Native persimmons generally come up quite vigorously along field roads and in the middle of wildlife openings. Its just a matter of flagging them for easy location during spring right after bud break when I come back to bud. I have found the best rootstocks on my property are between five and seven feet tall. I get the best results budding the main stem where it is about the size of your index finger. I generally break the top and knock off all dormant buds above and just below the new bud.

Maintenance is essential. Every week or so all native sprouts above and right below the bud are broken off. This is done until the new bud becomes dominant. Limbs below the bud are usually left alone for the first summer. I have found the new buds grow far too fast if all growth is forced into them by trimming all limbs. They often break during summer thunderstorms right at the original budding location. Best to leave the lower limbs until the following winter, then they can be removed. This also gives the twig girdlers more targets and lessens the chances that they will hit my budded trees.

Hope this info can help some folks. As my other varieties begin fruiting, I will share more info with the *Pomona* readership.

Princess Persimmon Update

Lee Read 771 Jordan Ave. Los Altos, CA 94022-1443

Last year I wrote a brief article on using the **Princess** persimmon *(diospyros rhombifolia)* as a dwarfing rootstock for Asian persimmons. The previous **Saijo** graft is still going strong. Three of five **Chocolate** grafts succeeded, but none of the five **Fuju** grafts took.

Six **Princess** persimmon seeds from Lone Pine Gardens sprouted, which was 100% germination. The seeds were collected May 9 and planted the same day. They all sprouted in the middle of August and are now three to four inches tall. Previously, seeds collected in the fall and given cold moist stratification sprouted less than 10% of the time.

Lone Pine Gardens is about an hour north of the Golden Gate Bridge, in Sebastopol. I was surprised to see fruit still on their plants in May, though some of it was starting to spoil.

My plants set a few flowers again this year, but still no fruit. I suspect they need to be pot bound or form a thicket. A couple of my plants produced root suckers for the first time. I transplanted them and got about a 50% survival rate. If left a few years, the rate might approach 100%.

Three plants dug in the spring all survived; the one planted in partial shade is happier. Nothing has sprouted from roots left in the ground. No hardwood cuttings made in winter or spring took.

I hope this article will inspire others to grow and experiment with *diospyros rhombifolia.* I would enjoy reading about it in *Pomona.*

Got Persimmons?

Barry Nichols webmaster@persimmonpudding.com
P. O. Box 21182 Louisville, KY 40221

persimmonpudding.com: dedicated to growing, education, and use of *Diospyros virginiana L.*, the common, or American persimmon

One of the things I am working on for my website, www.persimmonpudding.com, is the full list of known cultivars of *Diospyros virginiana*, the common persimmon. As I continue to flesh out the list, I'll also be looking at creating a catalogue of persimmon material which might be available. This is a work in progress. The list of cultivars I have cobbled together is found below. It is surely missing some commonly known cultivars and is just the current working list. It has not been proofread, so it may also contain some anomalies. If you should have these cultivars and want to make them available (where legal), please drop me a line and let me know. I hope to make the catalog available online as well as through NAFEX. On the web, each cultivar will have its own page and I hope to ask for input again from the membership to flesh out details on each one.

Known Cultivars of *Diospyros virginiana:*

Abe Lincoln
Baugh
Beaird
Beavers
Blagg
Blue
Bolten
Boone
Brown
B.S.Bank
Buhrman
Burrier
California
Campbell NC-10
Claypool A-118 (Elmo)
Claypool C-100
Claypool D-128 (Dollywood)
Claypool F-25
Claypool H-118
Claypool H-128
Claypool I-94
Claypool U-20A
Claypool 100-42
Claypool F-109
Claypool F-110
Coffing
Colby
Coles
Country Club
Craggs (also sometimes referred to as **Creegs)**
Crain
Curry
Daniel Boone
Delight
Delman (also sometimes referred to as Delmas)
Dooley
Early Bearing
Early Golden
Edris (also sometimes referred to as **Edrus)**
Ennis (also sometimes referred to as **Ennis Seedless)**
Evelyn
Fannin
Fehrmann
Festimoon (also sometimes referred to as **Moon)**
Florence
Ford
G1M
G2M
Gardner
Garretson
Gehron
Geneva Red
George
Glenwood
Glidewell (also sometimes referred to as **Glidwell)**
Golden Gem
Golden Supreme
Greek
Griffith
Griffith II
Grayville
Hamilton
Harris
Hicks
Ida
Illini
Janet
John Rick

John Talbott
Josephine
Juhl
Juicyfruit
Kansas
Kawakami
Killen
King
Kitch
Knowles (also sometimes referred to as **Owen, Owen's Seedless)**
Krutch
Lady Maryland
Lambert
Lena
Leeper
Link
Liz
Luther
Machovina
Marion (also sometimes referred to as **Marion Market)**
McMunn (also sometimes referred to as **McNinn)**
Meader (also sometimes referred to as **New Hampshire)**
Mike
Miles
Mildred Belle
Miller
Mitchellena (also sometimes referred to as **Lena, Mitche, Mitchell)**
Mood Indigo
Morris Burton
Munich
Nebraska
NC-10
Newbold
Oliver
Penland (also sometimes referred to as **Pennland Seedless)**
Pieper
Pogo
Prok
Rice
Ruby (also sometimes referred to as **Little's Ruby)**
Runkwitz
Shoto
Siebrare
Silkyfine
Smeech
South Fork
Spencer (also sometimes referred to as **Dr. Spencer)**
Stout
Sweet Lent
Szukis
Table Grove
Texas
Wabash
Warren (also sometimes referred to as **Cemetery)**
Waterloo
Weber
William
Woodward
Woody
Woolbright
Yates (Juhl)

Hybrids:
Rosseyanka *(D. virginiana X D. kaki hybrid)*
Nikita's Gift *(D. virginiana X D. kaki hybrid)*
Russian Beauty *(D. virginiana X D. kaki hybrid)*

Grapes

Green Black Red: Book Review

Lon J. Rombough   P.O. Box 365
Aurora, OR. 97002   lonrom@hevanet.com
Green Black Red: Recipes for Cooking and Enjoying California Grapes
by Susan Volland   Photographs by E. J. Armstrong
Chronicle Books   8¾" x 8"; 132 pp ; full-color images throughout
Paperback   Published April, 2008
ISBN 0811863328   ISBN13 9780811863322 $16.95

Having grown and tasted hundreds of grape varieties I've seen some imaginative ways to use them, but I was impressed with the amount of thought that went into the new grape recipe book **Green Black Red**.

Granted, some of the recipes would work fine with grape-sized pieces of any number of fruits. Even so, the authors made use of the bright color of grapes to improve the presentation of the dish.

Just about all the recipes are designed mainly for firm fleshed, seedless California type *vinifera* table grapes. Only such types would be firm enough for grapes stuffed with a mixture of goat cheese and pistachio nuts. Try to cut most American grapes for the dish and you'd have a plate of grape mush with cheese on it.

But a home grower could use softer, American type grapes in recipes for grape gazpacho, sorbet, grape popsicles, even grape pie and grape crisp. There's room for experimentation with your own grapes as well as grapes from the store. The more intense flavors of American grapes like Reliance, Mars, and Interlaken, to name a few, would bring a new dimension to the dishes.

Here's a sampling of a few more recipes:

- Sautéed sweet potatoes with bacon, kale, and grapes.
- Grape spread with cream cheese and nuts.
- Grilled onion and grape relish.
- Seared duck breast with black grapes and port reduction.
- Mediterranean grape pitas.

Be sure to wear a bib when you read the book. If the recipes don't make you drool, the photos will. I'd buy a calendar of the pictures from this book.

Add this to your kitchen library, or even your coffee table.

Pome Fruits

Pear Mysteries

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

I enjoyed the discussion on determining pear ripeness in the last *Pomona.* I don't feel so alone in my ignorance now. Some of the information I already knew, like picking pears before they ripen, but some I didn't know, like how to tell if a pear is almost ripe. The advice, "Pick pears before they are fully ripe" is not really very helpful.

The biggest key to pear picking for me seems to be to have the time and alertness to check pears at a very busy harvest time. If I grew only pears, this might not be too hard, but I have a large garden to harvest and other fruits and nuts to get in as well. So I may never get it right. All the same, we have plenty of great pears, although in any given year, we pick some too early and they remain hard and flavorless, or we pick too late and they are full of grit cells—does anyone know what grit cells are, anyway? *[Editor's note: and how to get them out of pear sauce???]*

I have my own story to add more mystery to pear lore.

There is a wild pear tree that has grown up with a woods on my homestead. For twenty years I have been aware of the tree, since it gets my attention by bearing fruit almost every year. The pears have always been small with the distinct wild-bitter taste that makes most wild pears inedible.

The past two years, I cut down the woods and turned the area into pasture. I left the wild pear tree with the intention of grafting it over. I also pruned it heavily.

This fall while I was tending our cows, I saw our golden retriever under the pear tree, eagerly eating the pear drops. Curious, I went over and looked. The pears on the tree had grown to full size. A taste of them was a revelation. They had somehow become a real pear. Our family had no trouble eating them indiscriminately with **Warrens** and **Harrow Delights.**

In exploring for apples, I have found many varieties to take home and graft in the orchard. Many have improved in color and usually developed a more acid flavor in full sun. Other fruits, when given full sun, also tend to develop more acidity. A fruit that becomes sweet and mild out in the sun is new to me. Doesn't this always happen just when you think you know all the answers?

Footnote: Franklin, our Golden Retriever, should be given an honorary membership in NAFEX. He's a natural explorer. He samples the apples regularly, too, but I never saw him eat pears until this fall.

Dogs are trained to find the underground mushrooms called truffles. Why not try training dogs to find good fruit in the wild? Other candidates would be trained bears and raccoons *[ed.—and pigs, who also hunt truffles.]* Trained animals could possibly triple your personal exploring potential.

Franklin says, "Woof." That means he likes the idea.

Seckel Pears

W. L. Rohrer 3840 S. Coffman Casper, WY 82604 (307) 265-7472

For one reason or another, many of my **Seckel** pears fall before ripening. Placing these as one layer in a shallow cardboard box lets some ripen but most get soft and wrinkly and are discarded. I've thought about how to assist the ripening process and would like you to consider, comment or try the following, which I have not done because I don't have the necessary equipment.

Firstly, most everyone raising fruit has an apple tree that drops a few green apples. The major factor is that apples emit ethylene gas in the ripening process. This gas, also emitted by other ripening fruits such as bananas, causes other nearby fruit to ripen. Since we already have the apples, which would otherwise be discarded, why not use these to our advantage?

A food dehydrator should suffice. Leave it disconnected. Don't apply heat. Place a layer of green apples in the bottom of the dehydrator and layers of unripe pears on the shelves. Close door and check daily. Remove ripe pears when seen. I think this should accelerate the ripening process. Try it and let us know the results. Naturally, the apples should be replaced as needed.

P.S. I don't understand the concern about **Seckel** pollination since they are self-fertile and do not require another variety. As for bloom time, it all depends on the weather. Usually my **Seckel** begins to bloom around April 22. In 2008, however because of cold spring conditions, bloom time was delayed to May 13.

So You Like Apples? Me, Too!

Valle Lunzmann, "The Apple Lady"   (604) 530-8440   4549 220 St.
Langley, BC   V3A 9H3   CANADA

This article was written a few years ago when I was on an acre. I am not on a city lot but still was able to supply 60 varieties to the BC apple festival this year, Oct. 18-19, from my city lot. All on dwarf trees, of course. I am now 85 years of age and still interested in apples. I also have a half-dozen pear varieties and a couple of plums.

The *United Kingdom Register of Apples* lists 6000 varieties, which include some, but not all, of the North American varieties. Every year, more are coming onstream as the breeding programs continue in many countries. The old-timers that satisfy many of our needs still hold a firm place in our hearts and gardens.

One of these old reliables is **Transparent,** brought over from Russia by the USDA in 1870. As an early cooking apple, it certainly has been a long-time favorite. Its main failing is the short period of time in which it is firm and at its best.

A better, but little known cooker of about the same season comes from Emneth, Cambridgeshire, England, first recorded in 1899, called **Emneth Early,** or **Early Victoria.** The tree is of medium size, and produces spurs freely. Fruit is picked in late July-early August. It is bright green, becoming greenish yellow, no flush or stripes, round/conical, almost oblong/conical; distinctly ribbed, with some sharp ridges and flat sides. It must be thinned, as it sets clusters of fruit, and for me, sets every year, though the description claims it is biennial. I have it on cultivated ground and water it well, so that would help. The fruit stays firm longer than does **Transparent,** as long as a month past maturity, though it does lose that lovely tart and crisp texture to a certain extent in time. I have had over 100# of fruit from a ten-year-old tree on M7. A good pollinator for it is **Cox's Orange.**

This must have been brought into Canada many, many years ago, as the scions I had came from a very old tree, which was unidentified. Unidentified, that is, until I saw it fruit, and found a beautiful color plate in my just-received book, Taylor's *Apples of England* that mirrored it exactly, description and all! This is the first year it has had any scab, but we have had such devastating fungus-inducing weather, that very few varieties have escaped, and many were almost devastated by the problem.

The **Bramley's Seedling** rates highest in my books as a late cooker. It also makes a very healthy tree, but besides being a tip=bearer, it is also a triploid, so is pollen-sterile. It is a large, flattish shape and is from Nottinghamshire, England, between 1809-1813. Extensively grown in Great Britain commercially, over 2 million trees planted, but perhaps too vigorous for a small garden. Picking time is mid-October and fruit is reputed to keep until February. For myself, I have a calcium deficiency and it breaks down with bitter pit if kept too long, so I can it as applesauce. The ground color is greenish-yellow, sometimes one-quarter to three-quarters flushed with broad light brownish-red stripes. It has that lovely sharp tang, as though lemon juice had been added, and cooks right up with no hard pieces. I had five boxes from a ten-year-old tree.

The earliest eating apple I like is one I received labeled **Ottawa,** though it does not match the description given in the Brooks and Olmo *Register of Fruit and Nut Varieties*. It is attractive as well as sweet and juicy, and is ready to eat in August. Someone must have mixed up the scions, but to paraphrase the saying, “An apple by any other name would taste as sweet.”

A very flavorful early but sometimes small apple is the **Red Astrachan,** brought over from Russia in 1835 and even earlier from Sweden in 1816, according to Beach’s *Apples of New York.*

I certainly like the scab-free varieties, especially **Priscilla** and its pollinator and partner **Prima; Liberty** also ranks very high in my book. I wish the **Melba** were more scab free. I love that apple and when grown free of scab, it is not only beautiful in appearance, but also in taste and for cooking. It is listed in Brooks and Olmo as an open-pollinated seedling of **Macintosh**, 1924, and was awarded the “Silver Wilder Medal” by the American Pomological Society in 1927.

Of course, we all know the **Gravenstein** for cooking and eating, a great apple, a triploid, although a shy bearer. The **Lord Lambourne** is an apple in a class all its own. A prolific bearer, it ripens in early October. its looks resemble **Cox,** it also hales from England, and is virtually scab free. **Lord Lambourne** is juicy, sweet, of excellent flavor, and as close to being self-pollinating as you can get. Its parentage is **James Grieve + Worcester Pearmain,** 1907.

Hudson’s Golden Gem from Oregon got scab this year for the first time in the three years it has fruited for me, but what an apple! The first year it fruited for me, I couldn’t believe the beauty of it: an oval shape, it looked like it had been dipped in molten gold, perfection itself. In October it is crisp and sweet with a tang, and kept to Christmas, gets as sweet as honey. It is written up in Norton’s *Apple Cultivars for Puget Sound.* as originating in a fence row in Oregon about 1931.

Akane is another good dessert apple. It makes a smallish tree with bright red fruit of excellent quality. It is a **Jonathan + Worcester Pearmain** seedling from Japan in about 1970. I also find **Jonathan** itself to be a good apple, bearing and fruiting heavily every other year.

A late apple is **Vanderpool,** a medium-sized fruit, which is green, sometimes with a faint brownish-red blush. I cannot find it written up anywhere, but it is from a very old planting in the Lower Fraser Valley here in British Columbia. Picked in October, it must be stored, as it is not good for eating until around Christmas, when it is of very good quality. **Vanderpool** has some resistance to scab.

I also think **Spigold** is an excellent dual-purpose apple, but like its parent, **Northern Spy,** its trees takes time to come into fruiting. According to Brooks and Olmo, **Spigold** is a cross of **Red Spy + Golden Delicious,**

I could go on and on. If I've missed your favourites, you can understand why. I've probably missed some of mine!

Delicious Tastes

Mark & Helen Angermayer hangermayer@isp.com Kansas

The other day **Red Delicious** apples were selling for 49 cents/lb at the grocers. Nobody is making money at that price. I wonder if it won't be long before they disappear from the stores altogether. It seems apparent **Red Delicious** is headed for back-yard orchard production only, but I'm wondering will eventually disappear completely?

Seems a strange sad thought that future generations may never know the taste of a **Red Delicious**, even though it's not that great (However, the current out of favor preference may in part be due to oversaturation. I wonder after we've had our fill of **Fujis, Galas, Honeycrisps**, if we will yearn for a plain old sugary apple).

Just a thought.

Apple Talk
NAFEX Round Robin

Jim Fruth jfruth@tds.net

I need to plant some Zone 3 summer apples, apples that should ripen in August. I'd be grateful to anyone who'd recommend their most delicious choices. Thanks.

Lucky Pittman lucky.pittman@murraystate.edu

Jim, I don't know if it's rated for zones 4 or 3, but **MonArk** is my preferred summer apple. Good for eating out-of-hand, good for cooking, and it will keep for 6 weeks or more under refrigeration, if you don't eat ' em all before then!

Steve Herje loneroc@mwt.net
Lone Rock, WI

My favorite early apple here is **Vista Bella**. It has withstood temperatures below -40ºF/C. It ripens over several weeks. It is hard to pick and each apple must be caught at just the right moment. It is then CRISP (for a summer apple). The flavor is wonderful for the season, although if **Vista Bella** came on in September I wouldn't notice it at all. I made an apple pie on the Fourth of July this past summer. Ripe enough for eating out of hand a week later. It should ripen for you in August.

Claude Jolicoeur cjoli@gmc.ulaval.ca

In Quebec, zone 4, I like, by mid-August,

- **Yellow Transparent**—the first one to ripen, very productive although it has a tendency to be biennal; no scab.
- **Red Astrachan**—a few days later, better quality, a bit of scab

In the prairies, **Norland** is a popular early apple. However, it doesn't perform well in my orchard. About ten days later, by the end of August, come **Redfree** and **William's Pride**, both scab resistant and good quality, for the season. **Redfree** has less acidity, **William's Pride** is zippier. I am quite satisfied with both.

Steve, **Vista Bella** is well known in Quebec, as it is grown commercially and is quite popular as a summer apple. I don't grow it, however, as it is extremely sensitive to scab, and only commercial growers with their spray programs can grow it well. How do you cope with this?

Dennis Norton Royal Oak Farm Orchard
http://www.royaloakfarmorchard.com
http://www.theorchardkeeper.blogspot.com

Our best are **Sansa** and **Ginger Gold**. Deliciously sweet!

Richard Ashton   Oak Creek Orchard
www.oakcreekorchard.com

Is anyone familiar with the Elstar apple from France? Van Well Nursery is selling a sport of it called Valstar.

Michael Nave jmichaelnave@yahoo.com

I don't know about growing it, but I consider it a very nice eating apple. There is an Oregon grower who grows it organically so it probably doesn't have too many problems. It's a seedling of **Golden Delicious** crossed with some European apple, but it has more flavor than **Golden Delicious**. I think it was bred in the Netherlands many years ago.

Hans Brinkmann hans-brinkmann@t-online.de

Hallo Richard, hallo Michael. **Elstar** is a very much planted and sold apple in Germany, but usually only at plantations and this has reasons.

It is from **Golden Delicious x Ingrid Marie** and came from Netherlands 1978. Characteristics include:

Strong growth,
bloom = middle to late,
picking = middle September,
eating = end of September till December,
harvest = medium till much later
taste = sweet with nice acid, strong aroma (taste)
diseases = to make it short, I can say = moderately to highly susceptible to all!!!
frost damage possible but regenerates well

I think this all makes it to a nice apple only for plantations with much pesticides! Eight additional variations from **Elstar** (also **Valstar**) are also known in Europe.

Derry & Bill   wchase at interchange.ubc.ca
South coastal British Columbia

Elstar is indeed **Ingrid Marie x Golden Delicious**. It has **Cox's Orange** as a grandparent. From Holland, 1972. It is an excellent eating and cooking apple. It stays white when peeled so it is great for salads, But it is very susceptible to anthracnose canker.

You don't say where you are, but if you are in a cool wet area, I'd stay away from it. Actually. I understand it is a 'maritime' apple and doesn't like hot areas, either.

Joe Boles Mississauga, Ontario USA 5B Canada 6A

I grew **Elstar** as I loved it for fresh eating. I took it out last summer because it was full of rust every year and I could not control it.

Richard Ashton Oak Creek Orchard www.oakcreekorchard.com

We are in west-central Texas (8a) and that is a hot somewhat dry area. We are certainly not a maritime area. We irrigate so water is not a problem.

The reason for the question is that many of the different fruit varieties that grow in France seem to do well here in this area. Soil and climate are somewhat similar on a general basis but it depends on what area of France they come from.

I am making a trial of a few **Valstar** (sport of **Elstar**) apples on M-7 from Van Well nursery. Time will tell.

******Fruit Exploring******

Importing Seeds

Dr. Leon J. Willis Contributed by Lon Rombough lonrom@hevanet.com

I have a list for grape breeders and someone asked about importing seeds. The information Dr. Willis gave would apply to importing of most seeds, with the exception of Prunus (because of Plum pox, a.k.a. "Sharka") virus, but it's something most would-be seed importers can use.

Someone asked about importing seeds into the US from a foreign country, which includes Canada, sorry. To do it legally is simple and quick.

A permit (free) is required from the USDA. Georgia Lovell (503) 326-2814 ext. 236, handles importing all plants or plant parts from any foreign country. She returns calls, was very helpful, and can fax you the permit form PPQ FORM 587. It is possible to do this online, but I found if you did it that way everything has to go into quarantine. If you have her fax you the form, you fill it out (one page) and fax it to the USDA-APHIS-PPQ at (301) 734-5786. Be sure to check the box "Small lot seed program." I sent them the form on September 20th and they issued the permit on the 29th. Pretty good for the government, I'd say.

The permit is good for three years and can be used multiple times. Only you can use it for yourself. Each seed packet can contain not more than 50 seeds of one taxon (kind), and must not weigh more than 10 grams. There can be only a maximum of 50 seed packets per shipment, that's 2500 seeds. But you can have as many shipments as you want. The seeds must be packaged securely and sealed to prevent spillage, in clear resealable packets (read "Ziploc"). The seeds must be free of pesticides, debris, soil, foreign matter, living organisms, and animal parts. Each packet must be labeled with the name of the collector/shipper, the country of origin, and the scientific name of the seeds, i.e., Vitis Vinifera, **Prié Blanc.**

The seeds must be sent to a Plant Inspection Station, a department of the USDA in your region. A list of the stations is on the permit they will send back to you, but the easy way is to ask Georgia, as she will give you the full address. A letter in English must accompany the seeds (1) telling the Plant Inspection Station what you want them to do with the seeds. I just said "Please inspect these seeds and mail them to me." And I gave them my address. (2) The name of the collector/shipper, (3) the botanical names, such as Vitis Vinifera, Petite Rouge and Vitis Vinifera, Prié Blanc listed in alphabetic order, (4) and the country of origin must also accompany the seeds. Include the three-page permit you got from the USDA and the seeds should come to you without a problem.

Good luck!

Favorite Web Resources

Deb Schneider   Suwali Farm
Glouster, OH debs913@gmail.com

With winter setting in here in SE Ohio, I find more time to explore the web. Here are a few of my favorite online resources.

Garden Watchdog from Dave's Garden
davesgarden.com/products/gwd/

The Garden Watchdog is a directory of 6500-plus mail-order gardening companies worldwide, which have been ranked and reviewed by Dave's Garden website members. This is the first place I go when checking out a nursery, seed source, or garden product company. Garden Watchdog is browsable by first letter in the company name, categories (topics of particular interest include

“Plants: Fruit and Berries,” “Plants: Nut Trees,” “Plants: Hardy Fruit Trees,” and “Plants: Grapes and Berries”), country, North American state/province and a search function using company name or US zip code.

The company profile includes address, phone number, website, and email addresses. Most importantly, people who have purchased from a company document their experiences, both negative and positive. Some companies do not have more than a few reviews; others have years of data from buyers.

Users share information about the quality of the plants received, problems with billing and refunds, and the kind of customer service (or lack thereof) given by the company

For those interested, Dave’s Garden has also compiled a page which shows “who owns what,” so you can check company ownerships (http://davesgarden.com/products/gwd/whoownswhat.php).

Before ordering online or via a catalog (or even buying plants from nurseries on Ebay), it is well worth it to check out the company on the Garden Watchdog.

Dave’s Garden also provides other tools including PlantScout which helps gardeners find particular varieties offered by the top 155 mail order companies in the world.

Google Books
books.google.com/

Google is creating an incredible online library of the full text of out-of-copyright books and tables of content and snippets of in-copyright books. Google Books provides a variety of ways to search the full text of books. Using advanced search (http://books.google.com/advanced_book_search), you can execute a Boolean search, look for particular authors, and even limit your search to only books that have full text online.

For example, I did a search for the subject “apple” and filtered for books with full text online. Here is a selection of some of the 52 results:

The Apple: A Practical Treatise by Albert Edmund Wilkinson – Apples – 1915 – 492 pages

“Contestants to furnish apples. The Commission will furnish standard boxes. …

“APPLES Largest and best collection of five specimens of each variety …

The Apples of New York by Spencer Ambrose Beach, Nathaniel Ogden Booth, Orrin Morehouse Taylor, New York (State). Dept. of Agriculture, New

York State Agricultural Experiment Station, New York (State), Pforzheimer Bruce Rogers Collection (Library of Congress, Dept. of Agriculture, New York State Agricultural Experiment Station – Apples – 1905

Includes indexes.

A Treatise on the Culture of the Apple & Pear: And on the Manufacture of …by Thomas Andrew Knight – Fruit-culture – 1801 – 181 pages

Reproduction of original from New York Public Library.

The American Apple Orchard: A Sketch of the Practice of Apple Growing in …by Frank Albert Waugh – Apples – 1908 – 215 pages

At this time, only the out of copyright books are available full text, but Google has recently come to a groundbreaking agreement with the Authors Guild, the Association of American Publishers which in time plans to bring more full text in copyright works (for a fee).

I find the table of contents on the newer books quite useful in deciding whether to purchase a book for my personal library. And the older books often have a great deal of useful information as well.

The only problem with Google Books is that once you start browsing, you may wind up spending all your gardening time online!

Midwest Small Fruit Pest Management Handbook
http://ohioline.osu.edu/b861/

While geared for the □idwest grower, this handbook covers much practical information on caring for strawberries, brambles, blueberries and grapes. The handbook is in PDF format and offers growing guidelines, pest and weed management, reducing bird and wildlife damage.

This is one good example of the wealth of information available from cooperative extension agencies online.

These are a few of the web resources I have found invaluable. What are your favorites?

Library News

NAFEX Library, John Hillbrand, PO Box 296, Fayetteville, AR 72702
jhillbrand@hotmail.com (479) 422-7322

You may obtain the following back issues of POMONA from the Library for $3.00 for one issue and $2.00 for each additional issue: 15-1, 21-4, 22-1, 22-

2, 22-3, 22-4, 23-3, 23-4, 24-1, 25-1, 26-2, 26-3, 26-4, 28-1, 28-4, 29-2, 30-3, 30-4. As a package deal, I will send 30 back issues for $40.00 (those just listed plus used copies to make up 30. Extending this offer, I will send 60 back issues for $100.00. For a list of available used back issues (as well as surplus fruit books for sale), send a stamped envelope or e-mail me. We also have POMONA IN REVIEW, volumes 1 and 2, available for $3.00 each; these reviews contain the articles from the first two years of POMONA.

To borrow from the library, send proof of NAFEX or NNGA membership, such as a POMONA mailing label showing membership expiration date, along with your name and address, the loan fee, and a list of the items you wish to borrow. Tell me what to do if other members have borrowed your choices—do you have alternate choices, or shall I wait? If you don't tell me, I wait. Send $3.50 to borrow three books, $3.00 to borrow two, $2.50 to borrow one, $4.00 to borrow a videotape, and $2.50 to borrow four back issues of POMONA. DVDs and CD-ROMs loan for the same fee as books. Canadian members should send $20.00 U.S. funds; I will credit or refund money left over after shipping costs. Write if you have special library needs or have items to donate.

We have the following new item for loan:

WHEN PERSIMMON WAS KING—P H DORSETT'S PHOTOGRAPHIC TOUR AROUND PEKING, CHINA, 1924-1931, by P. H. Dorsett and William H Preston, 2008, 178 large pages. Donated by Bill Preston.

Optimum pH Range for Plants & Plant Health Symptoms

Jim Fruth jfruth@tds.net Pequot Lakes, MN 56472

On the following pages are some tables of plant health symptoms and optimum pH ranges for plants. I have never seen this information contained before in a single volume; I have collected it from many sources since my college days. I hope you find it useful.

[Editor's note: because of technical limitations, the quality of the scanned information is a little lower than optimal. But I have decided to print the information anyway because it is so useful.

If you have trouble reading anything, please email me and I'll send you an electronic copy which will be a little bigger. Then you can print your own larger copy. You can email me at jakuehn@verizon.net]

Optimum pH Range for Plants

QuickTime™ and a
TIFF (LZW) decompressor
are needed to see this picture.

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Plant Disease Symptoms

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Exchange Page: Scions, Seeds, Supplies, Study Materials

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, Jackie Kuehn, jakuehn@verizon.net or mail to 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 (3½" 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

Wanted: kaki persimmon scionwood:: **Peiping, Tsuru, Atago, Honan Red,** and **Pete Humble,** as well as any other late ripening varieties good for wildlife during winter. Also, would the gentleman from Mississippi who left a message regarding this ad last year please contact me again. Tried to return the call and then lost the number. Jeff Thurmond, weekday (334) 887-4510 or jeffthurmond@yahoo.com [F 08-W 09]

Fruit Wanted: So we know what we like before planting. Would like to buy any of the following ripe fruit. Can pick up anywhere in central/southeastern Indiana or adjoining areas: Goji berry, hardy kiwi, pawpaw, quince. Carol Pruitt, cjp1966isu@mindspring.com or 317-729-5369 (afternoons/evenings). (Edinburgh, Indiana)

Peach seeds wanted: seeds from peach-leaf curl-resistant varieties of peaches and nectarines, especially **Charlotte, Muir, Edwards Ambrosia, Indian Free** and **Q-1-8** peaches; **Edwards Divinity** and **Kreibich** nectarines. I also especially want to buy genetic dwarf peach and nectarines seed; **Chinese/Mormon, Harcot** and **Narglow** apricot seed; heartnuts; prunus hybrids. Will pay for seed plus postage, (or trade?) [F-W-Sp 09]

Matthew Riley
560 NE 'F' St., Ste. A, #448
Grants Pass, OR 97526
email: eatapeach.2008@yahoo.com

Scionwood of old Southeastern Indian seedling apples, including any that may still exist from the western territories. Dave Clark, 1378 Union Point Rd., Stephens, GA 30667. (706) 743-3738.

Looking for grape wood of the following cultivars: Chilcott, Desert Flame, Fiesta, Gagarin Blue, Muscat de Saumer, Noir Hatif de Marseille, Petite

Jewel, Selma Pete, Schuyler, Super Beijing, and **Tereshkova.** Will purchase or trade for some of my 150 table grape collection. Richard Jeske, PO Box 1015, Willits, CA 95490. easthill@saber.net

AVAILABLE:

persimmonpudding.com is a website dedicated to growing, education, and use of *Diospyros virginiana L.*, the common, or American, persimmon. Visit the site for history, recipes, sources, and more!!! Do you have persimmon information to share? Please drop me a line. CULTIVATION NOTES, OLD FAMILY RECIPES, & PERSIMMON MEMORIES WANTED. Barry Nichols, P.O. Box 21182, Louisville, KY USA 40221. email: webmaster@persimmonpudding.com, or please visit the site at www.persimmonpudding.com.

Seeds of Diospyros Lotus for use as rootstock for oriental persimmons. Would like to purchase about 120 seeds for planting in Spring 2009. Tips on getting them to sprout would also be appreciated. Contact Stan Moulton, P.O. Box 103, Hondo, TX 78861, stan.moultoncmr@yahoo.com.

Dwarf, super-hardy English walnut seedlings, conditioned for bare-root transplant, $16 + S&H. Almond seedlings from semi-dwarf grafted trees that survived -25F. Can custom-graft almonds. Pecan seednuts from Pawnee & Osage; large nuts ripen mid-late in ID. 20 seednuts for $4,+ S&H. Garfield Shults, 1526 Hill Road, Homedale ID 83628; (208)-337-3782 or e-mail purvisrc@msn.com.

Scionwood of apples, apricots, cherries, pears, and plums hardy in Zones 2-7. Will also graft whips of apricot or other fruit cultivars per your request for fall 2009 or spring 2010 delivery. Send SASE for list of available cultivars to Bob Purvis, 1568 Hill Road; Homedale ID 83628. Phone: (208)-337-3782 or e-mail at purvisrc@msn.com. [P]

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]

The Northern Pomona: Apples for Cool Climates. This recently released UK book is available at www.northernpomona.co.uk It is a master work of primarily UK apples by Linden Hawthorne, with detailed descriptions and histories, magnificently illustrated by Bridget Gillespie, with many unique recipes and also grower info. Large-format coffee table hardcover. Contact Eric Hambly, RR#1 Uxbridge Ontario Canada L9P-1R1. Email at mail@siloamorchards.com (905) 852-9418.

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:

Join us 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.) Like a single sample issue? Just ask, and I'll send you one.

For subscriptions, make checks 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!

Fruitipedia

THE ONLINE ENCYCLOPEDIA ON EDIBLE FRUITS
CONTAINING INFORMATION ABOUT200 FRUITS
can now be seen at

www.fruitipedia.com

CONTRIBUTE ARTICLES TO FRUITIPEDIA
AND LET YOUR KNOWLEDGE BENEFIT OTHERS

Dr. Chiranjit Parmar   www.fruitipedia.com

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, PO Box 387, Homedale ID 83628. Phone: (208) 337-3782 (home, any time), e-mail purvisrc@msn.com

CHERRY: CHAIR: Robert A. "Bob" Norton, PO Box 13554, Burton, WA 98013, applecorps@centurytel.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 M-Th, and 1-4 pm Saturdays. No Sunday calls, please. thegivans@planters.net Website URL : http://home.planters.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 Website: http://www.pvcc.edu/faculty/awilson/agroforestry

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 NORTHERN CHAIR—David Sliwa, 2682 Lannon Hill Rd., Decorah, IA 52101. (563) 382-3922. ddsliwa@gmail.com

PERSIMMON, AMERICAN: Jerry Lehman 7780 Persimmon St. Terre Haute, IN 47802-4994. (812) 298-TREE JWLehman@aol.com

PERSIMMON, KAKI or ASIAN: CHAIR—James Beimel, PO Box 202, Clinton, MS 39827-4754. Jbeimel416@aol.com REGIONAL CO-CHAIR—R. Lamon Ready, 526 Ready Lane, Cairo, GA 39827-4754; lamonready@hotmail.com (229) 377-5111.

PLUM: NORTHERN CHAIR—John Bunker, 167 Turner Mill Pond Rd., Palermo, ME 04354. jbunker@gwi.net (207) 993-2837. Letters or email preferred. SOUTHERN CHAIR–David Ulmer, 7157 Camellia Lane, Sebastopol, CA 95472. Phone 707-824-1650; davidu9999@covad.net

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 Website: www.oakcreekorchard.com

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. billheiman5@gmail.com

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

CANADIAN SOURCES: Canadian Sources: Kim Maser, 9 Garnet Cr., Sherwood Park, AB, Canada T8A-2R7. (780) 416-7662 evenings between 6 - 9 pm MST prairiegrapes@yahoo.ca

GRAFTING AND BUDDING: Steve Burt, 19316 Brandt, Roseville, MI 48066. oldhoneyman@sbcglobal.net

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 MacKentley, 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_mnd@dataone.in www.lesserknownindianplants.com

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

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****Pomona Information****

Call for Gathering Editors:
Would you like to be the first one to read *Pomona?*

Volunteer to serve as Gathering Editor: all articles will come to you first, either by email or snail mail. You type out the snail-mail articles onto computer, proofread, fix any errors you see, and email them on to me. The job is interesting and includes a $150 honorarium for your labors. You pick which issue you'd like to work on.

I have had offers from some of you knowledgeable, valuable members who do not use computers, and that is a tough issue. The sad fact is that most of the articles would bypass you entirely because they come by email, which saves everyone a lot of work. If you would like to serve as gathering editor but do not use a computer, I suggest you get creative and link up with a friend and/or other NAFEX member who *is* computer-literate, and that you work as a team: you provide the technical, horticultural knowledge, and type handwritten articles into your friend's computer, who can then email them to me for the journal, I will be glad to credit you both as gathering editors, and you can share the honorarium.

Interested? Contact Jackie Kuehn, jakuehn@verizon.net (724) 479-0266, PO Box 29, Lucernemines, PA 15754.

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

From the Archives

<u>Stopping by the Apple Tree on a Snowy Evening</u>
with apologies to Robert Frost

by Wendy Courtice, RR#1, Winlaw, BC, V0G-2J0
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resubmitted with notes by Harry Burton

Whose tree is this, I think I know
He buys his fruit at Safeway, though:
He wound not mind me stopping here
To snip a twig or two in the snow.

My big Suburban must think it queer,
To stop without a gas pump near,
Between the sawmill and Slocan Lake,
The darkest evening of the year,

It gives its old exhaust a shake
To ask if there is some mistake.
The only sound's the mwowow-eep
Of distant chip-truck's harsh airbrake.

This tree's so accessible, so tempting to reap,
But I already have scionwood by the heap,
And piles to refrigerate before I sleep,
And piles to refrigerate before I sleep.

Notes:
1) Apple seeds grow a totally new apple trees, so to get a true variety, you must graft apple trees. To do that you take a pencil-sized piece (scion or scionwood) from the desired tree (usually the variety name is known) and graft it onto a rootstock. Since this is a vegetative propagation, the tree that grows is exactly like the tree the scion came from. Amateur apple growers always taste every apple tree they see and when they find one that has great taste, they graft it up. In most cases, they do not know the variety name, but that does not matter. Scionwood is always refrigerated until it is used, generally about March in our climate.
2) Safeway - large supermarket in BC and many American states
3) Suburban - large, gas guzzling station wagon.
4) chip-truck's - trucks carrying wood chips to the pulp mill