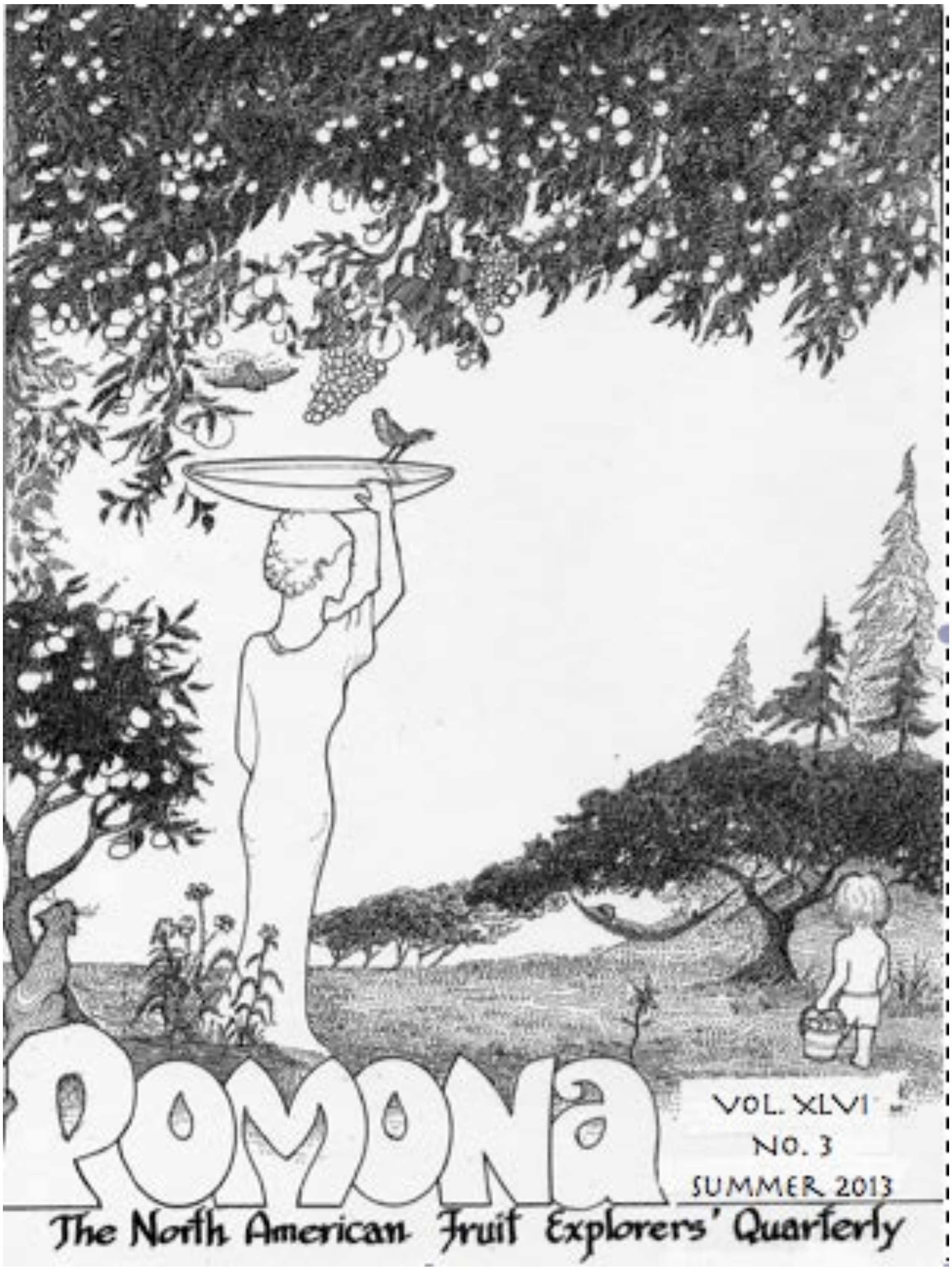
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POMONA

The Member-Written, Quarterly Journal of
North American Fruit Explorers (NAFEX)

Vol. XLVI No. 3 Summer 2013
Gathering Editor: Ron Martinez

NAFEX meeting in Asheville, NC August 8th-11th, 2013

PLEASE NOTICE DEADLINE OF MAY 31, 2013
FOR EARLY REGISTRATION DISCOUNT
See Registration Form, p. 40, this *Pomona*

NAFEX meeting in Asheville, NC August 8th-11th, 2013

This year's theme: "Honoring our elders" **or rather…** "*Wanting to know what the old farts have to say for themselves"*

"From the vast chaos of commingling species, forms have been created and segregated which will produce great and unexpected changes in fruit and flower culture."
-Luther Burbank- New Creations in Fruits and Flowers 1893

What Luther Burbank found true and one of the secrets to his enormous success I find still holds true whether we are talking about varieties of fruits, flowers, or folks. I accepted the role as coordinator of the NAFEX meeting this year not only for the fame and fortune I expect to succeed it, but because I was given the license to introduce a little "***chaos***" to the meeting. It is my passion to introduce some hybrid vigor to the club by shaking up the format, hoping to "***commingle***" prospective new and younger members with some of the old ones. This is a call out for support from you elders to be open minded in this endeavor and hope that something of my intentions will stir ancient callings in your heart that will implore to you the imperativeness of this offer and come out and have some fun.

I have been to several NAFEX and NNGA meetings and what I took from those encounters was a surge of not only more confidence in managing my fruit and nut trees, but new ideas, and most important new friends. These benefits I received from meetings didn't happen in the auditorium dozing off at power point presentations, or in a bus to look at a University demonstrational farm. No sir, they came from the hallway doughnut exchange. So in Asheville, the Buncombe Fruit Nut Club has volunteered to host and organize this year's meeting. The educational format will be simple, with 1.5-hour time slots spent in the hallway, hanging out, eating doughnuts. Then we break for 15 minutes to the auditorium where we can catch a catnap to some academic's PowerPoint presentation. Then back out to the hallway to do what we traveled so far to do—share and talk about what we love with other amateurs like ourselves and listen intently to what the old farts have to say for themselves.

Though that is part joke and part seriousness, it is the format and spirit with which we would like to proceed. This meeting will be more like an old camp revival with lots of opportunity for people to sit in smaller circles and share ideas and build connections hopefully with a good mix of elders and youngsters distributed throughout each "***to produce great and unexpected changes in fruit culture.***" There will not be any prearranged talks by "experts" and we will not be spending money on buses to go somewhere. (Though I would love for us to take some of our registration money and put it towards saving the priceless and irreplaceable NAFEX Library that is on the chopping block!)

I highly encourage you to partake in the food provided by one of our great local chefs. We take food seriously in Asheville and the food at this meeting, I assure you, will be of the first rate kind procured from local farmers. We hope that eating together home style will further optimize the cultivation of relationships at this event. The educational program, which will be a full two days and the heart of the meeting, will be set up the first morning with something called "open space". This model of democratic self-governance brings together a group of people, and in an amazingly short amount of time, creates a structure of break out groups where a variety of ideas can best be shared. It has work exceedingly well for our Permaculture conferences for the last 20 years with over 120 attendees.

Open Space and how it works: *First off, everyone is welcome and encouraged to contribute. All the people who would like to present, share an overview of their topic in front of the entire group in less than a minute. After all the ideas have been submitted we see which ones can be combined. Then people vote on which ones they want to participate in. Ones that aren't popular melt into another topic, are removed, or offered at a table during lunch. The schedule is set and then we break into our "hallway doughnut groups," changing every 1.5 hours. We have tentatively made Saturday afternoon plenary discussions with panelists and topics to be determined by Saturday morning. One nice thing about the flexibility of the smaller groups of open space is if you have presented in the past you can bring back that subject and people who have already heard it can go somewhere else, or you can find a related group and add your special forte to it.*

The theme this year will be "Honoring the elders." It has been my impression that the experienced based amateurs that make up the heart and soul of NAFEX don't understand how important and relevant their work is. Yes, unbeknownst to my fellow NAFEX colleagues is a swelling demographic of young, motivated, intelligent, health conscious people looking to grow fruit for the love of it, their families, Permaculture, food security, economic benefit, redevelopment of the commons by building community through shared gardens, etc. You, members of NAFEX, who have been exploring those regions of marginal fruits for decades, hold the experience that this upswelling movement is now taking an interest in… would so benefit from… and ideally carry forth in their work. The objective of this "Honoring of the Elders" is to hybridize these young, experience-starved folks with you, the older, experienced members of NAFEX. It's not a guarantee, but hopefully these young folks will experience forthright the relevancy of having access to the club and its base of knowledge and they themselves become members. It's called succession. It's what trees do. The old, fallen, nurse tree passing its accumulated nutrients to the sapling is the pattern we are trying to replicate.

Nuts and bolts:

Asheville is a small city we like to call the "Paris of the south". It is an enormous tourist draw due to its location in the mountains of Western North Carolina. The Blue Ridge Parkway runs right through town and a mere 40-minute scenic drive gets you to 5000' mountain wilderness vistas. At 2300' Asheville's climate tends to be considerably more moderate in the summer than the low lands. Because of this, Cornelius Vanderbilt built his chateau here and the Biltmore Estate is still the largest private residential house in America open for tours, along with its extensive gardens and NAFEXer-designed heirloom apple orchard.

Complementary to that is the historic Grove Park Inn, with its classic Arts and Crafts style architecture. Building these landmarks attracted a multitude of artists and many settled here creating a huge artist colony that has surged in the last 20 years. This, in turn, has attracted restaurants, galleries, theatres, and music venues, and last year we were voted #1 beer town in America for our plethora of quality microbreweries. Asheville/Hendersonville airport serves this area being 20 minutes away from downtown Asheville. Greenville, SC has a larger international airport about 75 minutes away.

The actual meeting site will be at Highland Lake Lodge in Hendersonville, NC about 30 minutes away from Asheville and a delightful little vacation town in its own right.

The itinerary of the meeting will be something like this:

- Thursday PM meet and greet/ business meeting/ show and tell / vendor set up/ food?
- Friday AM Breakfast on your own
- Friday 9 AM open space and educational programs
- Friday lunch picnic
- Friday PM Educational programs
- Friday Evening Dinner and Auction
- Saturday AM Breakfast on your own
- Saturday AM educational programs
- Saturday lunch picnic
- Saturday PM culminational panel discussions
- Saturday dinner BBQ/ entertainment?/ mead-cider-homebrew fire circle, and party throwdown
- Sunday AM Optional (of course, *everything* is optional) tour of the Public Edible fruit parks in town and possible demonstrations from the "Masters," who are different from "Experts," provided they have recovered from the Saturday night throwdown. Otherwise, you are free to explore the myriad of entertaining facilities of our fair ville.

May you have a long, productive summer with just enough rain,

Bill Whipple
Buncombe Fruit Nut Club
whipplebill@hotmail.com

NEXT YEAR: HOLD THE DATES: AUGUST 6-9, 2014!

NAFEX and HOME ORCHARD SOCIETY are getting together for the 2014 meeting.

Conference headquarters will be McMenamin's Edgefield, Troutdale, Oregon. This beautiful destination sits on the edge of Portland, a short distance from the airport, and easily accessed by the interstate highway system.

Our pre-registration will be Tuesday evening, August 5th. Wednesday August 6th we have some great speakers lined up. Thursday the 7th we travel to interesting destinations in the famous Columbia River Gorge. Thursday evening a wonderful banquet awaits our return. Friday the 8th, the road carries us to Willamette Valley destinations. We'll taste tree-ripened summer pears and fresh-off-the-vine melons. Saturday the 9th we will end with an open house at the Home Orchard Society Arboretum. Brunch in the orchard: what better conclusion to a great Northwest visit?

Questions? Joanie Cooper pomonascion@gmail.com Pete Scott p.scott@comcast.net or Joseph Postman joseph.postman@ars.usda.gov

Ed Mashburn, Long-time NAFEXer, Passes Away
Fuwa Fuwa Usagi

I regret to inform you that long time NAFEX member and all around great guy, Ed Mashburn passed away on April 7th, 2013. Ed was very kind to me, and I purchased many plants from his over the years. He was generous with his knowledge. For those who do not know, Ed was a ribes specialist.

Following is his obituary:

http://dailyitem.com/obituaries/x237739382/Everett-F-Ed-Mashburn-82-Sunbury/print

The Daily Item, Sunbury, PA
April 7, 2013
Everett F. "Ed" Mashburn, 82, Sunbury

SUNBURY: Everett F. "Ed" Mashburn, 82, of Fegley Road, formerly of Northumberland, passed away on Saturday, April 6, 2013, at Geisinger Medical Center, Danville.

He was born Sept. 3, 1930, in Chester, SC, the son of the late Everett F. and Katherine (Robinson) Mashburn. On Sept. 2, 1967, he married the former Carol A. Biddle, who preceded him in death on March 1, 1992.

Ed was a 1947 graduate of Chester High School and later attended George Washington University, where he studied biology and chemistry. He then joined the Army in 1949 and served as a medic in the Korean War in 1950. He then transferred to the Air Force, where he worked as a civilian before beginning a career in the Federal Bureau of Prisons in 1957.

He worked for the bureau until he retired after 22 years in 1981 as a hospital administrator. At that time, he also retired from the Army Reserves after 22 years. In 1996, Ed retired from Northumberland County, where he worked as a data coordinator.

Upon returning to Pennsylvania in 1981, Ed began committing time to his passion for gardening and fruit growing. Over the next few years, he began experimenting with grafting techniques and growing rare fruits known as ribes (currants and gooseberries).

He joined NAFEX (North American Fruit Explorers), the Backyard Fruit Growers Association and TIRA (The International Ribes Association), of which he was president and traveled throughout the United States for speaking engagements on currants and gooseberries as he was known as an expert on this subject. He also taught grafting seminars for the Backyard Fruit Growers Association.

As a member of these organizations, he wrote countless articles for NAFEX and TIRA, mostly related to the culture of fruit, most often ribes.

He joined the Penn State Extension, where he along with Dr. Jim Temple generated the idea for the first Northumberland County Fair. They were able to organize and put on the first Northumberland County Fair in 2001. He was the first fair board president and was instrumental in writing and obtaining grants, securing funding, advertising and obtaining donations from local businesses and organizing the first several years of the fair.

He was a faithful member of Christ United Methodist Church, Northumberland.

His fondest memories were of time spent with his family, especially grandchildren, and in his garden-orchard.

He is survived by one son and daughter-in-law, Doug and Mara Sulouff, of Kutztown; five daughters and sons-in-law, Sherry and Galen Harvey, of Weikert, Judy and Michael Wilt, of Sunbury, Kathy and Jack Esworthy, of Roanoke, Va., Jan and Mike Flewelling, of Houston, Texas, and Wendy and Roger Wiest, of Sunbury; 13 grandchildren, Cassidy Walker, Brandon and Monica Wilt, Brett, Jamie, Jack and Ty Esworthy, Kimberly Moyer, Matthew Flewelling, Jessica Zapata, Reagan, Gweneth and Skyler Wiest; and one sister, Betty, of Naples, Fla.

Contributions in Ed's memory may be made to his church, Christ United Methodist Church, Front and King streets, Northumberland, PA 17857.

Recruitment: Letter from Larry Stephenson

larrystephenson60@att.net

NAFEXers, please talk to Larry and me and other NAFEXers about this: I believe we got a few new members for NAFEX as a result of our presence at the fall 2012 Mother Earth News Fair in Seven Springs, PA. I know we garnered a lot of interest. I did not sign many people up for membership right at the booth, though I could have; I'll change that for this next year.

If you're interested in helping, this fall's dates are September 20-22, 2013, in Seven Springs, PA—let me know! jakuehn@verizon.net

Hi Mrs. Jackie,

I was just rereading your article about the Mother Earth News Fair. Good story; I wish I could have been there. So, did y'all get any new members? Did you sign up people at the booth? Do you know if any signed up since then?

I'm curious, because lately I have been studying the Southern Fruit Fellowship roster, matching up names with spots on the map, trying to get an idea where our membership lives. I see some curious results - Mississippi has a disproportionate number of members, nearly 40% of membership. But only five in the northern half of our state, six on the Coast - all the rest are within a 50 mile radius of Crystal Springs, MS. SFF always has a booth there at a big flower and garden show each October, we give grafting demos, sell some trees, generally wave the flag and recruit new folks. We've known for a long time Crystal Springs is a lucrative recruiting spot, and the data I'm getting seems to prove it, I can't find another reason for such a cluster of members in the area.

I've been thinking about membership lately because my wife and I are serving as temporary Gathering Editors for the Southern Fruit Fellowship Newsletter. SFF only has 220 members presently – it's hard to get enough articles to fill 24 pages - I can't help but think if we had twice the members, we'd get twice the articles. Right now, only 12 or 15 of us are writing the Newsletter.

So, I'm wondering, did you get good results at the Mother Earth News Fair? If so, then the next logical question is - why aren't NAFEX and SFF doing a lot of these shows? In every state? If that's our best recruiting tool, and I think they may be, shouldn't we do a bunch of them? All over?

Crystal Springs and the MOTHER EARTH NEWS Fair are unusually good venues for us, but not unique, I think. Surely there are flower and garden shows all over the country, around all big cities, during the growing season? It might take some work to organize for the shows, but once there, we'd just stand around and talk about fruit growing, what we enjoy anyway. Wouldn't plenty of members join us at this? Let me know what you think about this.

Maybe at the Mother Earth News Fair next year you could collect dues on the spot? Mrs. Bonnie Thompson does at Crystal Springs, gets a surprising number of folks to sign up. We get a lot of attention for our grafting demonstrations. People actually do study our displays and samples of fruit, and we sell a fair number of trees. Lots of things we can do to attract interest.

Although - we probably could find a bunch of ways individuals might do some recruiting. Share our Newsletters, target more professional horticulture folks (and students), talk to classes and at farmers' markets, start more local fruit clubs, stuff like that.

How serious are we about boosting membership? Talk is easy; I think projects like these may require some commitment and a bit of work. I don't believe just a handful of people could do it on their own. I think you need a lot more members to help at next year's fair, and they should bring fruit and trees. Some

SFF members drive a long way, from out-of-state, to join us at Crystal Springs every year – it's sort of a second Annual Meeting for us, and we have a blast. If we can get a few NAFEXers to see how much fun they are, maybe they'd return year after year.

Once you get folks coming to Mother Earth News Fair...move, start the same thing at Pittsburgh, then Cleveland, then Baltimore...you get the drift.

Notes from Penn's Acres: Jury Rigging

Jackie Kuehn
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Jury rigging *refers to makeshift repairs or temporary contrivances, made with only the tools and materials that happen to be on hand. Originally a nautical term, on sailing ships a* ***jury rig*** *is a replacement mast and yards improvised in case of damage or loss of the original mast. [Wikipedia]*

I am an incurable jury rigger. No, I've never replaced a mast on a ship, but I fit right into that opening phrase: "makeshift repairs, temporary contrivances, made with tools and materials that happen to be on hand."

I like to think it comes through my bloodline, on my father's side. My mother's father used his considerable economic genius to make money, so if an item needed repair, he just bought a new one. But my dad's father grew up fatherless and poor, and labored hard to provide for his own young family during the depression. He employed his considerable genius to figure out solutions for household needs using tools and materials he already had or could easily—and inexpensively—procure. He was a skilled jury-rigger.

Grandpa's three children all had teeth that needed to be brushed. He couldn't afford the popular Dr. Lyons' tooth powder in its little cone-top cans, but he could make some. Being a chemical engineer for a power utility, he bought 50#[1] of calcium carbonate—basically, chalk—and some wintergreen flavoring. He packed the resulting product into half-gallon jars and lined the canning shelves with a lifetime supply. The dentifrice worked beautifully, but the calcium carbonate sucked all the juice from one's mouth, puckering it worse than unripe persimmons. When my dad talks about it, he can still feel that horrific dryness. "…and it was nigh unto impossible to rinse out," he says. Besides, a little went a long way. Eighty years later, there's still a jarful in my parents' basement medicine chest.[2]

In the fifties, when my grandma hankered after a clothes dryer, Grandpa figured they couldn't afford one, but he ought to be able to make one. He spent hours drilling holes in a piece of sheet metal, curving and fastening its ends together into a drum, and fabricated a case and motor.

At last it was ready for a test-load of laundry. Grandma gave him the just-washed whites, and they turned on the new dryer. When smoke began seeping out of the machine, Grandpa hastily turned it off and flung open the door. The whites were now black and smoking, and Grandma never did get a dryer.

My father is an artistic jury rigger; he also makes do with what's on hand, but it always looks beautiful when he's finished. I've jury-rigged many an item, with far less skill than either my father or grandfather, but some of the results serve amazingly well. The fence around my garden keeps the deer out, even though there's new, straight 6' wire adjoining old, rusty 5' wire; only when the low, old wire sags do the beautiful pests occasionally jump over. I just pull it taut again and on we go.

When the June bugs whirred around my head at night, I knew it was time to fix the screen. Our cat has trained me to let her in and out of the window by my side of the bed during the night, in all seasons. She *m-rrr-aow*s gently to go out, and, scratches at the screen to be let back in, tearing the nylon to shreds. I figured I didn't want to pay for repair, but I ought to be able to patch it.

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[1] Even today, 50# of calcium carbonate can be purchased for about $7.99.
[2] Worth mentioning, however, is that my father at 89 and his sister at 92 still have their own teeth.

I had the perfect scrap of old wire screening, whose provenance I could not recall, with which to reinforce that section of window screen. I fastened it into the cording along the bottom and a few inches up the sides, then tied it into the nylon screen across the top of the patched area with a few wires pulled from the remaining screen scrap. Eminently satisfactory, if a little unusual-looking. But I am probably the only one who ever looks at it, and it'll keep out the June bugs and moths. And I used only the items I had on hand.

**** Persimmons & Peaches & Figs ****

American Persimmon In A Drought Year

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This past season, 2012, was very dry. In Indiana, we were 11" below average annual rainfall. In addition to that, we had 9 out of 10 days in succession in July with heat of 100° and above. My persimmon trees were loaded with fruit and I was concerned that the fruit would be undersized, dry or even be aborted by the tree.

I'm fortunate to have a 10-acre lake of good clean water beside the main orchard. I needed a fast, cheap and easily-installed method for irrigating. I purchased a low-cost trash water pump with 1.5" exhaust port.

Purchased also was 1,000' of 1.5" blue irrigation hose in 75' lengths. I cut one section into 15' pieces, and clamped PVC "T" connections hose between each two pieces. Ten-foot sections of $^5/_8$" garden hose were clamped to each T-section. This hose was then laid out between the tree rows. I attached the garden hose first to one tree row, then moved it to the other tree row, then pulled it further into the rows and repeated watering. The area was simply flooded until water stood, which usually took about two hours. I measured the water flow of the center hose and computed that between 12,000 to 15,000 gallons per hour were being pumped per each 1,000 square foot area.

The entire orchard near the pond was irrigated three times in July and August. Another orchard too far from the pond received no irrigation. Both orchards are on heavy clay soil. The pleasant surprise was the unirrigated orchard performed almost as well as the irrigated. The fruit was excellent.

It will be interesting to learn whether the unirrigated trees perform as well next year as the irrigated.

Heirloom Peaches

Scott Fraser Smith
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North of Baltimore city, Maryland, zone 7

I have been growing heirloom peach varieties for around ten years in my home orchard. My goal has been to find a few really great peaches I can grow in my backyard. Before getting into the varieties I have tried, it is worth pointing out that pretty much any home-grown peach is going to be a lot better than what the local stores are selling, and often better than the local farmers market: like other fruit they are picked too early and have not properly ripened. Plus they were likely over-fertilized, leading to less taste in the fruit. So, pretty much any backyard tree is going to produce some very tasty peaches. That said, if I am going to grow my own peaches I want something special, with a unique "Wow!" flavor. Varieties I have grown, listed below, are all in search of the elusive "Wow."

One particular aspect of the peaches I have tested is that they are heirlooms. There are many modern varieties I have not grown. A recent New Jersey state article on recommended yellow peach varieties for example, http://www.jerseypeaches.com/pdfdocs/FS1072-Yellow-Flesh-Peach-Varieties.pdf, lists around 75 peach varieties, *none* of which I have grown. The main reason I have not tried so many of the common commercial peaches of today is that I did try a few that were considered some of the best tasting, and found them to be much less tasty than older varieties. **Ernie's Choice** and **Stark Summer Pearl** are two examples; both are reasonable peaches but no "wow." I expect that there are a few peaches in that 75-peach New Jersey list that I would really like, but I don't feel up to the work of sorting through all of them. I did go through Okie's Handbook of peach and nectarine varieties, a 1998 book which reviews a large number of peach varieties, and made an effort to obtain every peach he rated as very good or better. I found several outstanding peaches from that effort such as **Clayton** and **Winblo**, but **Ernie's Choice** and **Stark Summer Pearl** were given excellent ratings by Okie and they were not exceptional.

I am in Maryland north of Baltimore city, zone 7 in recent years. My orchard totals about a fourth of an acre and is on a south-facing hill. There are two plantings of peaches; one in back is on a steep hill with a bit less sun and is older, a newer one in front is on a less steep hill and gets sun all day.

I have had many problems as I try to grow my peaches organically. The usual suspects rear their ugly heads: squirrels, oriental fruit moth (OFM), brown rot, etc. I now have most of the problems under control, but the squirrels and brown rot can still be problems. I have found Surround to work well for the curculio (assuming it is put on thick, early, and kept on thick through nickel/dime-sized). For OFM I use mating disruption and a few spinosad sprays, and manually prune flagging tips in late spring. Brown rot is now getting regular sulphur sprays all season to keep beating it back; I add the sulphur (and the spinosad) to the Surround tank. Sulphur at the nickel/dime point is an effective treatment for peach scab. I have also experimented with propiconazole when the rot gets out of control. It is not organic. Peach tree borers are a big problem too. I was not paying enough attention and they got out of control. I am now doing much more careful borer patrols in spring and later in the summer. To keep the squirrel population under control I use Kania traps.

I am not including historical descriptions below. Descriptions in Peaches of New York are far more complete than anything I could write and the book is free online. For more modern peaches the afore-cited Okie book has descriptions of many varieties.

All varieties are listed in order of ripening. I informally use +++/++/+/ /-/-- as my scale of best to worst overall. My interests are ease of growing, reliability, and taste; other factors (size, looks, ship-ability, etc.) carry little weight for me so bear that in mind with the ratings.

Peaches

I am going to mix up the heirloom and the more recent peaches in this list; in the end, whether a variety is an heirloom or not is not particularly important to me. You can find out if it is an heirloom by looking in Peaches of New York or Okie.

++Gold Dust - This is the earliest really tasty peach I have found (but I confess I have not tried many early ones). It is from California but does great for me. Need to aggressively thin out the shaded fruit, they don't ripen well (the fruit flesh on the tops will break down before the bottoms ripen). Outer ones on the other hand are great.

-Saturn - A brown rot magnet, which is too bad: it is a very tasty honey-type flat peach.

-Flat Wonderful - A new flat yellow-fleshed peach. It is perfectly fine but is not very flavorful compared to the better varieties; it tastes watery compared to most of my peaches. It does have some of that slight savory/anise flavor like the **Rareripe** variety. Tree has purple leaves in spring which makes an interesting looking specimen.

++TangOs - Very tasty and very good-looking new flat yellow peach. The skin is a uniform light yellow all over, quite striking. They are rubbery some years, and I have had some problems with curculio/OFM and rot.

+++Clayton - This is an excellent backyard peach, an all-around classic peach flavor with excellent disease resistance and a very reliable producer of high quality fruit. Squirrels sure think so; they go after it every year. Fruit are not very large (but not tiny, either). **Clayton** is a product of the NC State breeding program in the 1970's.

Galaxy - A good but not great tasting large sized white flat peach; not as tasty as **Saturn**. It doesn't get brown rot badly, but gets a bulls-eye rot on 10-20% of fruit. Flesh is too stringy; also lots of fruit split at pits.

++Winblo - Like **Clayton** and **Carolina Gold** this variety is from the NC State breeding program in the 1970s/80s. I like the peaches they bred because they have both great flavor and high disease tolerance. **Winblo** is the largest of these three varieties and is a great tasting peach.

+Ernie's Choice - Peaches are large, beautiful, and not very blemished. Some years they get mealy for me but other years they are good. It is not as flavorful as the best peaches but it is such a good looker that I can't chop it down.

--Veteran - Watery and not very flavorful. Fruit get soft on tops while bottoms still hard. Not a good one. This may be the wrong variety, I recall eating excellent **Veterans**. Or maybe it is the real thing but it only likes colder climates.

Carolina Belle - somewhat less good than **Raritan Rose**, occasionally bitter.

Georgia Belle - somewhat less good than **Carolina Belle**, smaller and less flavorful.

Stark Summer Pearl - A not very interesting white fleshed peach. Similar to **Georgia Belle** but much better looking.

+Raritan Rose - This is a good white peach but has a tendency to go mealy some years. I removed mine, **Carman** is much better.

+++Carman - This old heirloom is my favorite mid-season white peach. It has more than just the simple sweet/tart taste of most modern white peaches, think honeydew crossed with peach. They are sourer than most whites but have enough sugars to make the sourness feel right.

++Lola Queen - This peach is similar to **Carman** but not quite as tasty. It also ripens at the same time. I wonder if they are related, both originate in Texas from a similar time period.

++Foster - An exceptional-tasting peach, in the best tier with a very sweet mango-like flavor. It has a big seam on the fruit which was common a hundred years ago but will look odd to people today. Unfortunately, fruit are dull-colored, small, and prone to brown rot.

-St. John - This peach has been frustrating, it has a uniquely delicious peach/apricot mix of flavors but is highly prone to brown rot. It probably needs to be removed but I can't quite pull the trigger on it. Fruit are small, soft, all-yellow, and have a thick skin. But it is all worth it once you take a bite.

+George IV - This is a solid white peach, similar to **Raritan Rose** but not quite as perfumed, but also no mealyness issues. It is better than the **Carolina/Georgia Belle** etc. crowd. Nonetheless it is not as good as the great white peaches such as **Carman**.

--Longevity - This is a new honey peach variety produced by the California Rare Fruit Growers (CRFG) breeding program. It is supposed to be like **Eagle Beak** but I find it more like **Pallas**. It has been rotting badly so will probably be removed.

++Pallas - A very good honey peach with a well-balanced melon/honey flavor. **Pallas** sets far too many fruit and extreme thinning is needed to get good size and flavor. Honey peaches are one of the major peach types and there used to be several of them grown in the US but they have faded at this point; **Pallas** and **Eagle Beak** are the only two old US honey varieties I know to have survived. They are very soft and I expect that is what did them in. The donut peach **Saturn** tastes like a honey peach (and has **Pallas** as a parent) so that is a good guide to the flavor - a white peach with a mild honey overtone. Honey peaches are famous in China. Note that honey peaches are considered less hardy than other types, and they may not work in colder zones.

++Athena - Another CRFG breeding program honey peach. It is a good peach which is very similar to **Pallas**; perhaps a touch less tasty. It has the advantage of being later than the other honey types, to spread out the harvest. It is a very heavy setter and you have to thin like crazy.

+++Early Crawford - This is one of the classic old American peach varieties. It is obvious why it died out, fruit are small, not attractive, and the tree is not productive. The taste is excellent; it has a rich sweet/tart flavor with a hint of orange peel. Wow!!

-Silver Logan - This is the best tasting white peach, and is large and beautiful as well. Unfortunately it is a horrendous rot magnet and I had to remove it.

Rareripe (Yoders) - This tree produces nice but small peaches with a unique mild flavor that is a bit like **O'Henry** and a bit all it is own (papaya??). However, **Rareripe** is far too soft, fuzzy, and small for me to get excited about.

JM Mack - An unusual-looking all-white peach with standard peach flavor.

JH Hale - This is a standard yellow peach; it is a parent of many modern varieties so there is a genetic reason why it tastes like your average peach.

+Lady Nancy - Beautiful-looking large fruit that avoid brown rot. Only one year of growing this one.

Baby Crawford - I have had bad luck with this variety. I'm not sure if it is the variety or something in my climate; it had horrible bacterial spot problems. It is a very good tasting peach but I need more experience with it to decide if it is worth growing.

+Carolina Gold - Another high quality NC State breeding program peach. It has some orange in the flavor. It is later and perhaps because of that is somewhat more prone to rot than the other NC State peaches.

--Lemon Free - Heavy fuzz, watery flavor. I'm not sure I had the original **Lemon Free,** given how mediocre it is; Peaches of New York gave this variety a Very Good and their ratings I have otherwise found very reliable.

++Rio Oso Gem - This fruit is excellent, highly flavored, and right near the very best. My tree has suffered from borers which has limited the harvest significantly. This peach is from California but was commonly grown in the southeast until recently.

Eagle Beak - Eagle Beak is another honey type peach. It is very unusual in shape with a pronounced beak. The seed is also very small, more like a plum seed in size. Unfortunately fruit are prone to splitting—nearly all of them split in 2012. It is also somewhat prone to rot. The taste is excellent and so I keep this tree.

+++Oldmixon Free - This is the standard for a late white-fleshed peach, the flavor is excellent and fruit are large and attractive. I am not convinced that the modern variety circulating under this name is the same as the historical one; it seems larger and more productive than the writings about the original. I obtained **Oldmixon Free** from three different sources and all proved to very similar or identical. Whatever it is, it's an outstanding peach. **Oldmixon Free** was a top peach in Downing 150 years ago; it and **Early Crawford** are the two classic American heirloom peaches. Many more people should be growing these two great varieties.

++O'Henry - This is one of the better tasting peaches. It has a thinner and less fuzzy skin which is more prone to spotting (peach scab) so don't grow it for looks. One year it cracked badly but most years it does well. It bears heavily and reliably.

-Sweet Bagel - This yellow-fleshed donut has an excellent sweet flavor, one of the best; similar to **Foster**. Unfortunately it rots badly.

++Late Crawford - This peach produced average peaches for several years but is now producing excellent-tasting fruit. I expect it is going to be a very good one but I need more experience with it. I don't find it all that similar to **Early Crawford**, it is longer, larger, with a larger seam, and not all that related in taste.

++Indian Cling - If you want the most bulletproof peach look no further. This tree is very productive and the peaches are more bug and disease resistant than other varieties. This Red-fleshed fruit is late and very hard even when fully ripe. It is a traditional pickling peach and I would like to try that some year. In general it is a cooking-only peach, fresh they are not all that interesting. It is not particularly sweet.

Heath Cling - This late peach is a classic old American peach. Fruit are hard and large and have a very light yellow color. It is clearly meant to be a cooking/drying peach as the flesh is very hard and they do not taste all that good as a fresh fruit. The flavor when cooked is very good and unique. However, I am not having very good luck with it. It is more prone to bugs and rot than most, and fruit often drop before they are ripe. Or maybe I need to pick them earlier.

+Indian Free - An excellent but small cranberry-flavored red-fleshed peach. Unfortunately, it rots; if it was not so unique it would have been pulled many years ago.

Black Boy - This peach is similar to Indian Free in most respects, but is prone to mealiness.

Yukon King - This is a very tasty white peach but is not at all suitable to my climate. The skin is thin and it gets horrible bugs and rot.

++Salwey - A very late hard-fleshed cooking peach with very good flavor. The texture is stringy but it is still enjoyable as a fresh fruit.

Nectarines

Nearly all nectarines are not worth the work for mid-Atlantic backyard growers, they rot, split, and get bugs much worse than peaches. I have removed all of these except **Mericrest,** which is the most reliable of the ones I tried.

--Snow Queen - It split horribly the first year I tried to fruit it and I pulled it. My patience for nectarines has gotten very low after so many years of failure.

+Mericrest - This is a very tasty nectarine with that classic nectarine flavor. Unfortunately, fruit do not grow much in spite of extensive thinning. They are also highly susceptible to bugs and I lose many of them.

-Tashkent Gold - I had fewer rotting problems on this one but it cracked badly most years. The flavor is very sweet.

--Lola - plenty of splitting and rot here.

Violette Hative - I am not sure the variety name is correct, I obtained the tree from Vintage Virginia Apples and they told me they had some doubts about the variety matching historical descriptions. Fruit are very small and have too much orange peel flavor. But the flavor is very concentrated and unbelievably sweet. They could make a flavorful jam. Fruit fare well against the bugs and diseases considering that it is a nectarine. Unfortunately the borers did my tree in so it is a goner; it is a unique fruit and I miss it.

--Le Grand - It did the usual rot like crazy trick on me.

--Venus - A fine nectarine but bad rot; removed.

--Stanwick - Fruit are very clean on the skin for a nectarine, very nice-looking. It Rots badly however. The taste is very good, juicy and very sweet with a honey flavor.

Lord Napier - This is the best of the heirloom nectarines. It is somewhat less prone to rot and has a good flavor. It is a white-fleshed nectarine. I removed my tree due to rot/bug problems. Keeping around these bug-susceptible trees just makes a breeding ground and increases the bug pressure on other trees.

Exotic Peaches

These are in a different list for those interested in more obscure Asian/European varieties. None are commercially available.

++Zin Dai Jiu Bao - This is a beautiful large white cling peach with elegant aromatic sub-acid flavor. I believe these peaches are designed to be picked a bit unripe and then ripen on the counter. All of the ones I saw like this variety in China were hard in the market but when I took them home for a few days of sitting out they were excellent. It is the same with peaches from my own tree. This variety is not as flavorful as the best white peaches, but has a very nice well-rounded flavor to make up for it.

+Sanguine Tardeva - this is an excellent tasting red-fleshed peach. It has problems with mealiness some years but is usually quite good; it is similar to Indian Free in flavor but much earlier and less rot-prone. Fruit are small in size.

--Floral Pakistani - Very small but has good flavor, lots of that orange rind flavor like the **Violette Hative**. Still there seems no reason to keep it; it is too small and soft.

+++Sanguine Pilat - An outstanding red-fleshed variety with very large fruit and as good a flavor as any red-fleshed variety. No rot on this one, particularly good news for a red-fleshed peach.

Peento and **Chinese Flat -** These two flat peaches are from the Agricultural Research Service (ARS) collection and have been in the US for a long time. They seem very similar and produce nice peaches that come in later than Saturn. They are less prone to brown rot which is a huge problem on **Saturn**. They have large blossom end scars/cracks and often have a wrinkled look, not very attractive but good eating.

+Xiong Yue - An orange-fleshed late peach. The flesh is also very dense compared to most peaches. It is freestone which is unusual for Chinese peaches. It has a creamy peach flavor, low in acid. I have only had one year experience with this variety but it is interesting enough that I want to keep it around. It is long with a pronounced seam and is having some splitting problems.

--Pei Xian Dong Tao - This variety ripens too late; they need 2-3 more weeks than my season gives them. It shows how narrow peach genetics in the US are if there is a peach I cannot even ripen in my climate; it is a full month later than any other peach.

LSU Figs

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The late Dr. Ed O'Rourke was the noted fig breeder at Louisiana State University (LSU) Our last Southern Fruit Fellowship (SFF) newsletter issue included an article mentioning his death in late 2012. My time in LSU graduate school was a long time ago. Dr. O'Rourke was still on staff, but I had little knowledge of the LSU figs in those days. In the 1980s, a few LSU fig selections were included in the Louisiana Nursery catalog of Ken Durio. However, none of these included any of the later official LSU Releases. Some of these LSU fig releases were not made available to the general public until the late 1990's and the start of this century.

My own home orchard is small. I have observed the LSU figs growing at several locations including the Burden Center at Essen Lane in Baton Rouge and orchards of several growers. My own general observations are of these fig trees grown by others. The first two official fig releases from LSU were **LSU Purple** and **LSU Gold,** in that order. Of the LSU figs, **LSU Gold** and **Champagne** seem to be the most cold hardy of the better selections already released. The most productive trees and vigorous growers would have to include LSU Gold and LSU Purple.

LSU Gold has fruit of a large size with yellow skin. Trees can produce a light breba crop (a bonus crop early in summer) along with a heavy main crop. Fruit have a medium eye. **LSU Purple** is the choice for those wanting a larger-sized tree and fruit with a darker purple skin and a closed eye. Trees are highly productive. The main crop ripens in mid season, but trees ripen some fruit until cold weather arrives in the fall. Younger trees of LSU Purple can be susceptible to cold, but often grow back when damaged by cold. Fruit can be of poor quality when trees are smaller and young. However, the grower's patience can be rewarded with heavy yields of quality fruit.

My parents' yard includes a grown tree of the **O'Rourke** fig. Many people like this one, which was once known as the **Improved Celeste.** Fruit ripen about ten days before **Celeste**. Trees are much more productive than **Celeste** with a few fruit ripening until colder weather arrives in the fall. Fruit of **O'Rourke** are about 20% or so larger than **Celeste** with a tight, closed eye. If the spring includes a period of dry weather, **O'Rourke** fig trees will retain more fruit than **Celeste**. This one is popular with the relatives during harvest season each year. **Champagne** has fruit similar in shape to **Celeste** but with a yellow skin. Trees are quite vigorous growers. Many people in the south prefer figs with a darker colored skin. However, many still admire the flavor of **Champagne** fruit.

Tiger is an LSU fig with large-sized fruit. This one has fruit that are firm when ripe, and can be kept in a refrigerator for up to a week. This is an advantage for those growers selling fruit for a local farmers market. Trees of **Tiger** are convenient to harvest by walking near and around the trees. While trees of **Tiger** can be smaller in size, these trees are remarkably productive.

There is an LSU fig informally known as **Scott's Black**. Fruit are larger in size with a black skin and beautiful red flesh. Fruit have a medium eye and normally here in late July and early August. Fruit of this variety is one of my favorites for eating fresh. I know of a fig grower and enthusiast in St. Martin Parish. Both he and his wife were long used to having **Celeste** fig. Now they love their **Improved Celeste** and **LSU Purple** while looking forward to having fruit from their new cutting of **Scott's Black.** Figs have been a favorite home orchard crop across the south. The LSU figs are good choices for those wanting more variety and production of these wonderful fruit.

Our Fig Field Day, at the Burden Research Facility off of Essen Lane in Baton Rouge, is now scheduled for the Saturday, July 13, the second Saturday of July, 2013. Any fig enthusiasts are invited to attend with arrival at 8:00 am that day. This is a wonderful opportunity to observe all these fig varieties and to meet other fig enthusiasts. Interested fig growers need to keep in touch with me during early June regarding a specific date and time for this event. Dr. C. Johnson, of LSU, is expected to be present for this field day. He would be quite knowledgeable about these fig varieties. The LSU collection also includes other fig varieties such as **Hunt, Smith, Hardy Chicago, Magnolia, Kadota,** and others. The original LSU seedling fig trees were removed from the LSU main campus. Fortunately, cuttings of many of these figs were grown at LSU Experiment stations in several locations including Hammond and Plaquemines Parish, just south of New Orleans. Fig enthusiasts are quite welcome to submit their observations of their own fig trees to the SFF newsletter. A. J. Bullard and Jack Rice grow many of these LSU figs in North Carolina.

Persimmon Leaf Drop (PLD)

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Often a fruit-growing problem isn't really noticed until a quantity of the species is planted. In 2000 I decided to establish a separate persimmon orchard to test varieties, maladies and culture, in addition to my breeding orchards.

I began to notice that for some unknown reason, there would often be a heavy drop of perfect-looking green leaves just before flowering. This leaf drop would occur over a short period of time and the final result was little or no fruit. Since the flowers are attached to the branches at the branch leaf axial, when the leaf is aborted, the flower is taken along with it. Or is it the other way around: abscisic acid aborts the flower and takes the leaf with it? A small percentage survives, and they develop and mature fruit. In some years the leaf drop was insignificant and in other years, heavy. Also some varieties suffered more than others, and that varied year to year.

Suspect was a disease being carried by insects whose population varied year to year. Suspect also was fungus that varied depending on spring rainfalls. More than once I sent freshly fallen leaves to the Purdue Labs for analysis. They found nothing and I was told something was causing the tree to generate abscisic acid, which aborted the leaves. But they found no reason for it. **Early Golden** and her progeny were more susceptible to PLD, but that varied year to year. There were seemingly no constants with PLD. To complicate the problem, some growers even with **Early Golden** progeny, in wet years were free of PLD.

After years of observation and spraying to control insects and fungus, it became nearly obvious the root cause was neither of these possibilities. I even foliar sprayed with micronutrients and saw no difference. Persimmon growers with a tree or two would call and ask why the ground under their tree or trees was covered with normal, healthy-looking green leaves. They wanted to know what they were doing wrong. My response of, "I don't know," wasn't very helpful.

Growth of the branches continues after the flowering period with new leaves that remain the rest of the summer. Flowers do not appear with these new leaves.

Then I began to notice that the problem was less severe on high ground and on slopes. One row in particular of 50 trees on the side of a 50% slope with a total drop of 20 feet was basically free of PLD. This row just recently came into production. I began to correlate the problem with excess ground water as flat areas had a higher percentage of trees with PLD than drained areas. On a visit with Ed Fackler, he commented he has seen apple trees do the same and blamed it on oxygen deprivation. This could be due to the root systems being covered with ground water. That correlated with my observations, and I decided to test that theory.

In the fall of 2010, my son and I placed field tile between seven tree rows to drain half of a four-acre persimmon orchard. Vertical tiles two feet long were placed in strategic locations to measure and record ground water levels. The field tiling worked. In the tiled section the ground water level remained well below 18", while in the non-tiled areas the water level was six inches and less. Some areas it hovered near one inch from the top all spring.

During both 2010 and 2011 the total local rainfall was 10" above average for the year. The persimmon crop was very poor after suffering heavy PLD. In 2012 the rains stopped about mid-April and by persimmon flowering time (June 1), water levels, as observed in the vertical observation tiles, were well below the level of the root systems in all areas, and PLD was almost non-existent. If I wanted to test the tiled area against the non-tiled, I would have had to back-flood the tiles to raise the water level in that area. This dry year, my crop total was the highest ever, supplying 4,000 pounds of fruit to a local pulp processor. PLD was nearly non-existent.

At this point I'm confident the problem is oxygen deprivation. It seems the generation of abscisic acid is a self-preservation mechanism to protect the tree from damage by fruit loading it can't support. A small orchard near here on low but sandy and well-drained soil has never seen the problem of PLD. Many papers are available on the Internet regarding this subject but I found none that include American persimmon information.

A problem still remains. The four-acre orchard including the tiled area had a very light crop even with no PLD. I suspect that because leaf drop in the past years has been so severe, the root systems have been deprived of nourishment normally provided by leaf photosynthesis and the trees are in poor health. 2013 should confirm or disprove this.

The lesson learned is, American persimmon should be planted on well-drained soil, either sandy or sloped.

Profit Potential of American Persimmon

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The American persimmon, Diospyros virginiana, is native only to the to the United States. Within the species there are two races, that sixty chromosomes and that with ninety chromosomes. The superior race is the ninety and is found almost exclusively in the Midwest. The inferior sixty chromosome persimmon is found primarily in southern states, from about midway Kentucky and south and up the east coast.

The fruit was eaten by Native Americans, both as fresh fruit and in cooking. When the settlers came to this country they brought with them the fruits, which they knew how to use. Persimmon was not in their food culture and the very limited natural range, hindered it's development as a food source. Because of its short shelf life it was primarily used in deserts served for Thanksgiving and Christmas. Persimmon pudding is highly esteemed by many families.

With the invention of freezers, storage life was extended, but, due to the unavailability of sufficient reliable sources of fruit, commercialization never progressed. Numerous families and at least one commercial food processor produce and successfully sell several thousand pounds of pulp annually. Frozen pulp is currently selling for an average price of over $5.00/ pint. I've seen it in farm markets and grocery stores for $6.50/pint and have reports as high as $10/pint.

Is there a market for pulp? Yes. Will the market develop further if there is a steady supply of pulp? Yes. What is the profit potential for an orchard operator?

James Claypool weighed the total production of a tree grafted to **John Rick** in its seventh leaf at 70 pounds. I've only weighed the total production of one tree, **Claypool's I-115,** which is in its 12th leaf. It produced 80 pounds of usable fruit. I have other trees whose total fruit production I didn't weigh, but I believe many are equally productive and some perhaps moreso.

Most varieties produce around 50% to 60% pulp. Eighty pounds of fruit equates to 40+ pounds pulp, or 320 pints; at $5.50 (retail) per pint is $1,760 gross income per tree.

A worker can pick up 20 pounds of calyx removed usable fruit per hour ready to wash and pulp. The fruit can be washed and cleaned manually at a rate of about 60 pounds per hour. That computes to 4 minutes per pound to pick up and clean, making the fruit ready for the pulping machine. The total labor charge per pound based on labor at $15 per hour to be roughly $1.00 per pound/pint. The owner of one commercial pulping company reports his cost to be about 20 cents per pint to pulp and package, ready for the freezer.

Bottom line: I-115 produced $1,760 retail value of pulp with a total processing labor cost of $1.20/pint. Considering a retail value of $5.50, less per pint labor of $1.20 the net market income after fruit handling $4.30 X 320 pints is $1,376. This does not include orchard-operating costs. At 80 trees per acre less 16 pollinators (and they may not be needed) = 64 producers. The gross per acre before orchard costs, $88,000 based on current retail prices. Selling at 50% less wholesale is $44,000/acre, not considering orchard-establishing costs.

Orchard operators that have a farm market should consider establishing maybe 10 trees to sell frozen pulp. The profit potential is there.

Orchards

Persimmons Growers, Naturalists, and Fruit, Nut, and Vegetable Growers: Why *YOUR* Work Is Important

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As several of you know, saying I'm a bit fond of persimmons is similar to saying those who tell fishing stories are somewhat prone to exaggeration. Several of you who have seen my bat talks know I'm a biologist. So, there I was looking up a naturalist with some Kentucky history when I stumbled across the Smithsonian Institute's Field Book Project http://www.mnh.si.edu/rc/fieldbooks where the mission is to digitize field books from important historical figures and make them available online to everyone in order preserve them as well as to foster additional learning.

So why am I telling a group of fruit and/or nut growers about this? Somewhere about 2002 or so I started to see that we were losing several long time growers and breeders. I also started hearing stories about how when Mr. Johnson (name changed to protect the innocent) died, his heirs didn't care much about all those trees, vines or brambles that had meant so much to him. Properties get cleared to make way for new priorities, get sold to developers or new owners who don't share the interest, or somehow a life's work gets lost in the transition after someone passes on. These stories have sadly become more frequent. The endpoint described above also seems to be the normal result. Forgive me for a moment if this might appear morbid. I sincerely hope this article will not be taken as such. I do realize it can be a bit delicate to discuss our own mortality.

Fast-forward to the start of my website, persimmonpudding.com. At first it was almost wholly a place for me to park notes while I spoke to my friends and acquaintances who shared some research interests. One day I had someone email me and say, "Okay, I finally got some pulp. Now what do I do with it?"

So I posted around five recipes. A few months go by and I get an email from someone I don't know telling me a link to a recipe was bad. I was in the process of thanking them in a reply when it struck me that I didn't know who it was. So, I asked. It turns out that I somehow ended up on search engines long before there was any structure to the site. Shortly after this discovery, and after having fixed the recipe problem, my inbox started to fill with people asking about persimmons. A common theme started to emerge in many of the messages. I noticed genealogists who were researching family members stated that when a certain relative died all of their recipes were lost to the family forever. That's when it struck me that this was the very same problem I was hearing with the notes and journals of fruit and nut growers, and the connections were pretty obvious.

To those of you who have heard me talk about this before, I do not apologize. To those of you who have not been cornered by this conversation, *please* continue reading and take me up on my offer.

Coupled with the problem outlined above are some access issues for those who are interested but don't know where to turn for information. I am trying hard to make sure the work of those who labored over their plants, shrubs and trees is not lost forever. The answer also solves the access problem. I am offering to host for FREE, your journals, field notes, thoughts on your plants, your crosses, etc. With any luck, rather than having people reinvent the wheel, they can build on all of your hard work and that of those who came before you. Why not strengthen your legacy and the heritage of growers? Who will know where the source of your material came from when researching your plants later? Who will know what is on your property?

I want to reiterate that this is FREE. You just have to arrange with me how to get it done. I'll get it catalogued and online. Afterwards, your papers will be returned to you. It's that easy.

Why am I doing this? After all the above, when my grandfather died and his stuff got shuffled between several households; by the time I got to it was a mess. I vowed to try to get his train videos and photographs online. That was a real passion for him for years. I'm still working on it, largely because notes got separated, piles of photos had no dates, there are missing slides from trays or somehow his slides were mixed between boxes with other notes.

Don't let that happen to you, your work, to an heir, or to someone who comes along later to build on it. Please let others benefit from and celebrate all of your hard work. In advance, let me thank you on behalf those who come later.

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Fruit Tree Polycultures

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Unlike monocultures, polycultures contain diverse mixtures of species growing together in symbiosis. Creating polycultures around fruit trees can reduce the need for offsite inputs, increase biodiversity in the orchard, and provide various secondary yields such as medicinal herbs, perennial vegetables, and much more. Establishing polycultures around fruit trees is all about analyzing the needs of the tree and matching those needs to the functions of various support species or 'companion plants.' The aim is to provide the basic needs of the tree (fertility, pest management, weed control, etc.) by using biological resources. Instead of 'planting a fruit tree,' we can think of this integrated approach as 'planting an ecosystem'.

Dynamic accumulators are plants whose deep taproots mine hard-to-reach minerals from the soil and deposit them in their aerial parts. These plants can be grown around the base of fruit trees and managed on a 'chop-n-drop' basis whereby their aerial parts are occasionally cut and spread as mulch directly beneath the trees. Comfrey (Symphytum officinale) is a great example of a dynamic accumulator that is high in calcium, phosphorus, and manganese. I put at least one comfrey plant at the base or around the drip line of each tree and generally cut them back for mulch 3-4 times throughout the growing season.

Nitrogen-fixing plants are commonly used in organic agriculture as cover crops and green manure. The same principles can be applied to the orchard by using nitrogen fixing trees, shrubs, and herbs to act as nurse crops for young fruit trees. A great multi-purpose nitrogen fixer is goumi (Eleagnus multiflora), which produces an early-season berry and provides an abundance of nectary flowers which honeybees love. When goumi and other nitrogen fixers are cut down, their roots respond by releasing a plume of nitrogen into the surrounding soil. Fruit trees and other crop plants can tap into this fertility source.

Groundcover plants are excellent weed suppressors and should be integrated throughout the orchard understory to act as living mulch while excluding any potential for weeds to grow. Applemint (Mentha suaveolens) and white clover (Trifolium repens) are two groundcovers that can be effectively integrated with orchard grass to create a dense mat. Creeping comfrey is an excellent groundcover that spreads indefinitely, can tolerate shade, and also serves as a dynamic accumulator.

Another class of functional plants is known as insectaries. These are plants that provide fodder for beneficial and predatory insects. By attracting these 'good guys' to the orchard we can increase pollination and limit pest outbreaks by encouraging a balance among predator and prey populations. Plants in the *Apiaceae* family (carrot, lovage, etc.) and plants in the *Asteraceae* family (yarrow, coneflower, etc.) are especially good at attracting predatory insects like parasitic wasps, lace wings, and lady beetles. Having insectary plants flowering at different times throughout the year ensures that beneficial insects will have a plentiful supply of food and reason to stick around.

The core of good polyculture design lies in a basic understanding of ecology and plant functions. Polycultures mimic functional interconnections found in natural ecosystems while producing an abundance of yields and reducing off site inputs. Visit www.apiosinstitute.org to see numerous case studies and find out more about designing fruit tree polycultures.

Around the Bend

Dave Liezen
Spokane, WA chandos49@hotmail.com **zone 6 and fairly dry conditions**

Fruit exploring can take one in unexpected directions.

Five years ago it seemed it might be fun and useful to plant a few fruit trees in the back yard, which was once a parking lot. I bought some whips, and bought some ducklings to weed the yard and provide some manure and eggs. The intervening time has brought about surprising change. The ducks ate dandelions, other weeds, and rough grasses, introducing conditions that harbor a healthy worm population and deep turf. I learned about different apples and some older cherries, and discarded all the original apples purchased. Along the way I read prodigiously and tried grafting: chip budding in August; whip, cleft and—this year—saddle grafting in late winter/early spring.

Last fall, Jim Elie asked the list if anyone had experience with a number of older European apple cultivars. I had read about two of them and looked them up.

If you search **Edelborsdorfer** online—which was one of the apples recognized from reading *A Book Of Apples*, Morgan/Richards—you will find an article entitled "Inbreeding/genetic narrowing in modern apple cultivation" put out by suttonelms.org.uk. In it, a German pomologist posits that most cultivars developed in the past hundred years derive from just four American and two English apples. In many cases, these six apples appear repeatedly in the lineage. One consequence of this type of line breeding, if you will, is the promotion of fruit that may meet market standards, but are also acutely dependent upon the chemical industry in order to make a crop. The author keeps an orchard without spraying, and illustrates the difference in many modern cultivars and some of the heritage cultivars with inherent disease resistance or tolerance. The contrast is striking, and also even-handed. He notes some famously tasty apples that are difficult to grow, such as **Berner Rosen** and **Frieherr von Berlepsch.**

The upshot for me was deciding to emphasize apples that have existed for 500 years or more, exhibit disease resistance, and either ripen early or keep late. Some are very tasty, according to some people, and I know that fresh from my own yard, most will be just fine. After all, I have picked a **Golden Delicious** and found it toothsome [agreeable, delicious].

So far this yard hosts:

1. **Lady:** really old, with small lovely apples, keeper, first crop this year; gift, on own roots.
2. **Lord Lambourne**: the youngster at only 106 years, September fruit, bench graft in 2011.
3. **D'Arcy Spice:** circa 1785 and likely to do well in conditions found here, keeper; bench graft '11.
4. **Sturmer Pippin**: my own graft in '12 and another begun before getting the medieval bug, circa 1810 and likely to do well here, dual purpose, and a keeper.
5. **Summer Rambour/Rambour d'Ete/Rambour Franc:** 1535, large dual purpose, August fruit.
6. **Court Pendu Plat**: old as **Lady**, medium size fruit and big flavor, keeper; bench graft this season.
7. **Glockenapfel/Bell**: German before 1500, dual purpose large keeper; cleft graft this year.
8. **Edelborsdorfer/Borsdorf Noble:** oldest recorded apple in Germany—1175—large tasty keeper; cleft graft this year.
9. **Pomme Grise/Gray:** before 1835? 1680? French/Canadian smallish russet that wins taste tests and produces well; grafted this year, but the scion didn't look promising; may have to try again.

Maybe in a few years I can graft **Roter Eiserapfel/Red Iron** (before 1500; prodigious keeper) onto Rambour. That would provide six apples dating 100 AD-1535.

All bench grafts were products of Greenmantle Nursery, CA.

The English **Morello** sour cherry ordered from Raintree in 2008 is only seven feet tall: Wonderful fruit—300 year old land race—if you can apply that term to a plant!

Now, *that's* adventure!

Warm Winter

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My area in Southern Louisiana has had a warmer-than-normal winter for the third year in a row. I live in Zone 9, not far from the shores of the Gulf of Mexico. I can usually tell how warm winter was by the small crops of pears on my Asian pear trees. This year my two pear trees have some limbs that are still leafless in mid-April because of insufficient chill hours. Each of these seven-year-old trees has six varieties on individual limbs.

I know that these limbs will eventually leaf out but they will bear no fruit this year. Three years ago, all varieties of each tree were loaded to the point that I had to thin fruit to avoid breaking limbs. A "normal" winter will get down to 25° a few times, which is borderline for citrus, but good for everything else I grow.

Three hundred chill hours make me really happy. We had frost on 34 mornings during this past winter but the lowest temperature was 30° on one morning. The problem this year was that even a frosty morning did usually warm to a 65° day. Our rainfall was 78.2" while the yearly average is 66.7". I have maintained a grower's journal for the past 27 years and keep track of weather, temperature, and precipitation, plus other notes about my plants.

Looking about the yard I see that a low-chill-hour winter is also apparent in my ornamental peach tree, which did not bloom. The parent plant in Central Western Arkansas is in full bloom. A forsythia plant did not flower, and when one researches the plant, it is shown to be hardy (i.e., grows best) from zone 5 to zone 8. This is another good example that Zone 9 is a low chill zone.

I have long cautioned pear growers not to concentrate on varieties that do best in colder climes. I advocate locating heavy-bearing fruit trees from your local area and propagating those. This way, you are assured of having fruit each year because it is time tested in your own environment. If you have plenty of room in your orchard then you could do as I did for years and grow “test trees.” I once had ten test pear trees in my yard and eventually topworked them over to trees that would bear reliably.

Low chill can be a good thing when you raise figs and citrus trees. Here in the Deep South we are so fortunate to be able to grow citrus, but one morning with a twenty degree temperature and I will lose those six mature orange trees. Fortunately, the last time that I lost all my citrus trees was in 1989 when Vermilion Bay froze solid for the first time in recorded history. The temperature was 10° F.

Figs are also affected by a warm winter, but to a lesser degree. The tree will usually die to the ground and then gradually come back from the roots over the next year to bear fruit in the second summer.

I think that earth’s temperature is always changing to some degree but, if I were to be inclined to agree with the climate change folks, I could point to my old citrus trees as proof that we are warmer. But being an old guy, I remember 1954 as the year that the ground was frozen for a month here in Abbeville. Every time I disagree with someone about climate change, I refer them to this web page:

http://ggweather.com/climate/extremes_us.htm

It looks like 1899 was a record-breaking cold year for a large part of the USA. The charts also show that many of the hottest state records were in the 1930s.

I always state that what I write is always my personal opinion. So I conclude by saying that the past three years have been warmer in winter and about normal in summer here in South Louisiana.

Playing With My Food:
A letter From Home

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It has been an interesting year, busy with not many spare minutes. But still, I try to take some time for reflection. I thought I would write to you and share, and maybe you’ll have time to write back.

As life goes on, I still find myself working in a career that lets me buy my toys and fund my adventures—simple, pleasing, but still rewarding. For those things alone, work is a worthy investment. The rest of my life through is full of what for me is really cool stuff: people; projects; and the parcel delivery of plants and tools ordered online. If I had a dog, it would never be lonely because of the regular visits from the parcel delivery driver.

Very early this spring I went hiking with my cousin D.Q. A few years ago he bought a 40-acre piece of paradise up in the Sangre de Cristo mountain range of the Rocky Mountains, which begins about one mile from the nearest dirt road. It is mostly a subalpine meadow split into sections by three streams that drain the surrounding mountains of snow melt. The whole area is surrounded by what the world calls ‘Green Space’ but in the high mountain desert, it really isn’t very green very often. Usually grays, browns, and more of the same. Beyond that is further isolation from humanity, with a 100,000-acre ranch as his backyard.

As you get a sense of the open space that is common in the great Southwest along the Colorado/New Mexico frontier you start to know the beauty our Spanish ancestor explorers and the First Nation people saw in the last few hundred years as they traveled up the Rio Grande Valley and beyond. We walked around, breaking through snow banks looking at his riparian area restoration projects and wondering how many herds of elk had traveled through since the last snowfall. Quite a day, and a nice end to a full morning of grafting down on his farm below.

On the walk back to the truck, half-stuck in a snowdrift, D. Q. says, “Oh Ronnie, I forgot to show you.” From the excited tone of his voice alone, I knew this was going to be neat. He spins around, searches the trees a short distance away then points one out, taller than the rest and says “my apple tree.” We went to check it out.

The plants on the left side of the trail were the typical piñon, juniper, sagebrush complex of a high desert mesa, and on the right a mountain meadow with aspen trees and New Mexico Alder along the streams. My guess is that about 100± years ago someone was going up the trail, maybe riding a horse or walking, and threw an apple core into the underbrush and it survived to become an old apple tree specimen. There are no old or new houses here; it is basically mountain range pasture land. To have survived, the tree talks to cold hardiness to about -30°F. It also has broken branches that tell me that the bears have been on it, eating apples in late fall. The tree also tells me it is self-fertile and blooms late enough in the season to bear fruit even with late spring mountain frosts, usually through the end of May.

Since the tree is not cared for in terms of irrigation and we only get about 14” of moisture in a year, this old tree is somewhat drought tolerant for the 90-100 day growing season at about 8,200’ above sea level in a arid 5% humidity area. We took some cuttings, which are now grafted and growing on some Bud 118 rootstock. Not that a name really matters but what else can we call it but **DQ Pippin**?

I don’t think I mentioned it in my previous letter, but last fall we held a mini-family reunion. It was apple harvest time and I needed help collecting apples so we called in the cousin brigade. Besides, what was I going to do with 500-lbs of apples for myself? It felt like Easter, in a way. The six or seven trees that came with the farm over 60-years ago were probably all pippins, at one time anyway. As we were picking we found some early nuggets reflecting some of my early grafting work from 3-4 years ago. One branch had an over-ripe **Lodi**, much larger than the **Yellow Transparent** we have here. Another had a few **Rhode Island Greenings,** apparently sufficiently cold hardy, and here and there some other imported varieties of no name. This next year we will probably harvest some **Blue Pearmain**, too, and **Brevky, Fall Russet, Winesap, Macintosh, Geneva Crab,** and **Muscadet de Bernay.** I think I’m going to like celebrating Easter in the fall. Last year I bought a very functional apple peeler/corer/slicer delivered by the parcel delivery guy and made some of the best dried apples in the world, thanks to that Easter Family reunion in September.

This spring appears to be going into another drought year. Our irrigation reservoir is at about 25% capacity and will be dry by the end of June. Since we don’t start irrigating until May 15th, it makes it a real drought. To celebrate this event we’ve decided to have Christmas in spring. I can’t possibly keep all my 200 newly grafted flowering group 5 apples alive in a drought, so I’ve been recruiting research collaborators up in the mountains. I’ve been gifting friends and neighbors with newly-grafted apple whips from around the world that they will nurture in their yards through this drought year and for years to come. In a few years, I will have access to the survivors of these gifts and will harvest cuttings, fresh apples, apple pies, and some camaraderie in the shade of a dozen of my friend’s trees. This is a Merry Christmas in May and is a gift that keeps on giving and then giving back.

I don’t remember if you know my cyberfriend Callahan from Louisiana. He is feeling a bit constrained by his ½ acre orchard again. If I put all my research plots on my own land, they might make up a ½ acre. But I’m trying not to let that get me down. Most trees have 2-7 varieties. When I see a root sucker, I graft that sucker and pile on the dirt and let it stool until I can dig it out this fall with roots and maybe I’ll give that one away too. For me, it isn’t about the fruit, or the wine, or the size… it is about something else. Maybe heritage preservation of particular varieties or maybe it’s about finding a more successful variety or species never grown here. Or, maybe just being able to play with a sharp knife and not hurt myself. If for no other reason, it makes me feel good and makes me smile on the inside.

You probably remember a year ago last spring when a bear climbed my crabapple tree and broke some branches. Well, last fall I harvested all the crabapple fruit to avoid the bear problem and pressed some cider. Then I fermented it, including malolactic fermentation. Because I had already dried the other apples from the Easter celebration in September, I ended up with a single variety cider that, now bottled, is a bit astringent and very dry at about 9%ABV after some initial chaptalization. The style reminds me of the Asturias style of the Basque country of Spain from a few years ago. This will be perfect for the 4th of July celebrations—a few, somewhere between Memorial Day and Labor Day, I think. I've learned that it is nice when you can be flexible. Between the 50-bottles of Costilla Crab Cider and the 20-gallons of Chokecherry wine, we can be very flexible in when we decide to make and celebrate holidays.

Last year I joined fellow NAFEXers in Saskatoon to learn about the haskap which sounds like the perfect perennial fruit for Little Siberia, New Mexico. I'll be trying new varieties this year. Some haskap varieties can't handle our 350 days of sunshine, 1.5-miles above sea level. Oh, and someone I met at the NAFEX conference from Oregon who gifted me this winter with some hazelnut seeds from around the world to try and grow out. In the course of my visit with NAFEXers as well as through something called Couchsurfing, I found the Canadian prairie, and the people living there, a pleasure to spend time with. So, this year we have selected the Quebec area as another couchsurfing expedition and we hope to learn more about cold hardy perennial fruit and about cider making with Bitter Sharp, Bitter Sweet, Sharp, and Sweet apples.

In April, I was able to celebrate Earthday with a Kindergarten class at the Albuquerque Sign Language Academy. I'm trying to learn sign language and this is a good school for that. We demonstrated the use of a grafting tool, also delivered by you-know-who. After the demonstration we went outside and planted a **Djulabia** apple tree (from the Balkans) I grafted last year onto a M. antonovka rootstock. The two most awe-inspiring moments were discovering the wonders of parafilm grafting tape and, of course, playing in the dirt. The kids loved it. That it was Earth Day and we planted a tree, who cares? – that tape was awesome!

As my hair turns gray, my glasses get stronger, and my hearing aids need adjusting, I try to keep life in perspective. Play in the dirt, keep buying toys, and reacquire that childlike wonder of your youth. Remember, it is okay to buy too many rootstock—someone can benefit from the extras—and try to drink some of the wine you make, in moderation.

Thanks for reading my missive and real or fictional adventures as we try to keep in touch and remind you of home. I hope to hear from you soon; keep writing.

Under the Flight Path of Pittsburgh's Airport

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Anserum[3] Mountain is 2.5 acres located on a small hill in climate zone 6a: -10° to -5° (F) under the Pittsburgh International Airport's flight path. Since moving here seven years ago the airport dropped its status as a hub operation, resulting in a much quieter air space. Soil types are divided between Whartin and Gilpin silt loams with slopes from 3% to 15%.

Other than some shade trees close to the house, the property is an open field with a few chokecherry trees along two sides of a previous fence line. For many years the back was used as a pasture for a neighbor's horses. Heavy woods are located over half a mile away on opposite sides of adjacent properties. Other than minor problems with a few stray rabbits, I do not have problems with pests, including turkey and deer.

Since moving here, the exterior property line has been fenced. This I followed by planting bush fruits, nuts, and an orchard. Black, white, and red currants do very well here too. My only minor mistake this year was assuming low yield from my currents and almost decided not to pick certain bushes. Imagine my surprise when one picking alone yielded over 3 quarts per bush. Gooseberries host several diseases and need different management. Arapaho and Navajo blackberries do very well. An unknown variety of June

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[3] For the curious, *Anserum* is Latin for goose.

bearing raspberry does very well. It has been in my dads backyard for nearly 35 years, but it needs to be moved to fresh ground every 3 to 4 years. The Caroline fall raspberry were very small this past year.
The planted orchard includes jujube, Asian pear, quince, cherry, plum, apricots, Chinese chestnut, filberts (hazel nuts), and white (Persian) walnuts. I am a little reluctant to grow apples or pears because this area was the original territory for Johnny Appleseed. For example, old fence lines within a mile have several mid-August green apples, followed a bit later by a smaller, biennially-bearing red apple; same with pears and crabapples.
There are several edible hickory and black walnuts and one large self-generating grove of Chinese chestnuts. A little bit farther out is a half-acre meadow in the woods full of the 24"-tall wild blueberry. You can also find lots of blackberries along roadsides, a true cornucopia for those of us who like to explore and test our taste buds. Rumor and research has generated comments about butternuts and pawpaw that might be within five miles of here.
One nearby wholesale nursery requires a 100-plant purchase, mix and/or match. Plants come in a variety of sizes but I choose 2½" pots. I like these potted plants because they can be set out on nice days and avoid the mud and rain frequently encountered with the arrival of bare root plants. My last order included blueberries, Ribes, and cold-hardy kiwi. These potted transplants are also convenient for donations to our Master Gardening program and trading for desirable propagating materials. Recently I traded several blueberries transplants for vine prunings from the only Delaware grape vine growing at a local museum. A year later I transplanted seven self-rooted cuttings.
Since my T-trellis (cross bars on top of post with 5 wires) was not ready for spring 2011, nursery staff advised putting my hardy kiwi in gallon size nursery pots for a year. A bale of commercial potting mix was available from a local greenhouse and was lightly fertilized several times that growing season. All pots were put in a snow fence-covered cold frame. Out of the 54 received, winter claimed three. After putting up the trellis in the spring of 2012, the others were planted out over several days. Since then, three more plants were lost.
Due to a bad back and hips, it took several weeks to distribute wood chip mulch around and between each kiwi. In early July each plant received approximately ½ tablespoon urea. Three-fourths of these plants are now up to 6' long and starting down the trellis wire. Since I fertilized a bit late, I'm hoping my timing does not affect winter survival. Other than tying up and training vines to a support stake and top wire the vines were not pruned. Female Kiwi varieties include **Anna, Issai, Geneva, Cordifolia, Ken's Red, 119-40B,** and **Red Beauty,** while the males include **Arctic Beauty** and **Meader.** So far, April 2013 looks like there will be an excellent survival rate.
My complementary activity includes raising Muscovy Ducks and Pilgrim geese. For the most part, they do not bother the wood chip mulch. Unfortunately, neighbor's chickens routinely scratch and toss mulch all over the place and have destroyed labels tied to the plants. Suggestions that may help discourage this behavior are welcome.
This past April, three plums and four cherries were replanted. Do chokecherries harbor any diseases if grow nearby?

My Fruitful Year

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Here, in the middle of a large metropolitan area, I have been growing fruit for 15 seasons. When moving here I set out to provide myself with fresh fruit over as long a season as possible. What follows is an idealized "harvest year" based on my experience over all these years.

June 1st. With luck and a warm spring, I can pick my first fruit of the season, a Honeyberry (aka Edible Honeysuckle, aka Haskap). Some are available for a few weeks, and by that time, various Juneberries and red currants have started, going from June 15 to July 4 for the Juneberries and June 15 to September 5 for the red currants. White currants start just days later and can also go as long. I have been surprised by how long they can stay on their bushes without rotting or taken by birds. The third week of June brings the earliest **Mesabi** cherries and the summer crop of **Fall Gold** raspberries. These cherries go for about a month and the raspberries almost as long.

The first full day of summer brings the Nanking cherries, quickly followed by jostaberries and related black currants, and some red raspberries. These cherries can still be picked in late July. Jostaberries are done by July 8 since I only have one bush. Black currants produce through the middle of August. The summer crop of red raspberries ends a couple of days later. Blueberries start on July 24th and continue to ripen until the second week of September. June 5th gives me the first of the tree fruits: mulberries. They continue to bear well into the summer. The last few days of June give me the first large black berries off of large bushes of the very similar **Crandall** and **Golden** currants, starting just days apart. These continue here with the last picking of **Golden** on July 14th, with **Crandall** a week later.

With the first day of July comes the first black raspberry. Those go through almost the end of the month. Gooseberries ripen next, usually on July 10th and through the mid-point of August. In the heat of the summer, blackberries get picked from July 12 until August 15. Western Sand Cherries start and quickly end just a few days later.

Next to ripen are fruits of another tree, the poorly named Manchurian bush apricot. It gets picked from July 20 to the 25th. Then, about one month into astronomical summer (on about July 21), red and **Fall Gold** raspberries start their fall crops. Once they start, I can get fresh berries into the early part of November—a great way to extend the fresh fruit season. The last fruit to begin bearing, just a few days short of August, is my one Cornelian cherry Dogwood. Limited experience with this doesn't let me know how long it will continue.

In August my plum trees start to ripen. My wild plum is picked on the first, **Mt. Royal** on the 8th, and **Kahinta** on the 14th. These I pick through the month and with **Mt. Royal**, 10 days into September.

August 10 gives me my first apple, a summer variety I found and call **Watson** (see Summer 2011, *Pomona*). Being a summer apple, it doesn't last long, with the last picking on next to the last day of August. On August 20 my **Bartlett** pear, my pride and joy, starts giving me fruit, but not ripe ones. They get "unhinged" and put on my kitchen counter to ripen later. Picking pears is all over (except for a few odd stragglers) before the end of the first week of September. The next to the last day of August provides the first Nannyberry (aka Poor Man's Raisin). A few of these fruits give me something to nibble on when out in the yard almost every day until October 15.

Meteorological fall starts September 1 with the picking of wild grapes. As with the Nannyberries, a few can be sampled almost every day for six weeks. On September 15, my other pride and joy, my **Honeygold** Apple starts to get picked. The bulk of the harvest is over in a month, but a few missed ones might still be on the tree in the first days of November. **Keepsake** apple gets harvested a bit later, starting on October 24th or so, because I want them to be fully ripe for winter storage and because I have plenty of **Fallgolds** to eat in the meantime. Then, if all goes well, the hard freeze hasn't arrived, and the last few winters have been mild, I pick my quince the first week of November.

A Good Year for Fruit...Finally!

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For the first time in five years we had cooperative weather. It got cold and stayed cold until spring arrived...no mid-February heat waves, followed by killing frosts. Hurray!

The cherry trees had glorious blooms and set much fruit. This will be the first year for fruit from the pie cherry trees (**North Star, Montmerency,** and **Nova**). The sweet cherries (**Kristen** and **Stella**) have set fruit before. Looking forward to pies and preserves.

Miller Nurseries' **Big Blue Plum** flowered for the first time in its third year. Fingers crossed for "mammoth" sweet, freestone plums from this fine-looking tree.

Peach trees include a five-variety graft of peach and nectarine from Raintree Nursery, which was planted eight years ago. Despite sprays, brown rot is always a problem, as are plum curculio. The nectarine branch has yet to provide edible fruit and I am tempted to prune it out.

Maybe this will be the year I time spraying right, provided it stops raining and the winds calm so spraying can be done! I am thinning...yes, ever the optimist!

Two years ago I put in a Paul Friday selection **(PF-19)**. It's set a few fruit this year.

The two year-old-apricot, **Jerseycot,** had one bloom. Next year, we are rooting for two!

None of the apple trees set fruit, but they are still very young. Looking forward to fruit from **Wolf River, Liberty, Espous Spitzenburg,** and **Gold Rush.** The **Queen Cox,** a ten-year-old tree, was wiped out by hurricane winds. Finally got it cut up and hauled away. We also cut down and destroyed the eight-year-old pluot tree, with four varieties, that had a horrible case of black knot. It seemed to come up all at once...one day the tree was fine, the next it was covered in black yuck.

Berry bushes are also going to town. The black currants, **Titania** and **Consort,** set several gallons of fruit last year and look to repeat. Gooseberries were frosted out last year, but not this; **Hinnonmaki Red** and **Invicta** look great. Also **Jeanne**, a relatively new cultivar, is on its second year. No fruit yet, but the plant is doing well. We very much enjoyed the **Crandall** (clove) currant that flowered this year. What a heavenly scent!

All 10 of the Nanking cherry bushes planted last year are growing well. The three older bushes were the first to bloom. Got to get out there and see if there is fruit developing! Next year, I hope to add more bush cherries.

We put in 75 strawberry plants last year and it looks like only half of them survived. Probably my fault, as I did not cover them up. Hope we get some good fruit from the remainder.

Had a good rhubarb harvest. Another to do is to check the tags and see which varieties were the most productive after three years.

The Highbush cranberry is blooming now. Pretty blooms, but the fruit is so bad that even the birds won't eat it. In fact, at least one year of fruit is still hanging on the tree. Now, why can't the yummy fruits be this hardy and bird free?

Next year, in addition to more bush cherries and gooseberries, we are going to try pear trees again. I am something of an expert at killing pear trees, having slaughtered a good half dozen so far. The **Potomac** pear continues to grow, but is wimpy and has never bloomed. But we have a wild **Kieffer**-type pear in the back orchard the sets small, hard, gritty fruits every year with no attention. So I have hopes that I can grow pears here, as they are Rik's favorite fruit.

I hope you all have as hopeful an orchard as we have this year!

****Pome Fruits****

New Mexico Fruit Explorers: The Quest

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It is about as diverse a group of people as one can imagine. Different backgrounds, ideologies, professions, and experience but we are gathered here in our living room for a grafting workshop with a common purpose: our individual quest for a perfect apple. We seek perfection in flavor, not appearance, for perfect appearance can be found in the produce department of any grocery store.

Of approximately 10,000 named varieties of apples, possibly fewer than 20 can be found on store shelves. For commercial growers trying to survive in a market dominated by imported fruit a few traits are necessary. First, growers need uniformity: all the apples in a box should look alike, without blemish. All the fruit should color before ripening and all of the apples on a tree should be ready to pick at the same time. Ripe apples are more subject to bruising during handling and have a shorter storage life. With labor costs in the field, growers need one picking or two at the most in an area. Any tree with apples of different sizes and maturity won't provide a profit.

"As American as apple pie" is a catchy phrase. Order a slice of it in America and ask the waitress "what's in it?" She'll answer "apples" and give a funny look back over her shoulder as she wonders what kind of a customer you are. Ask your produce man if he has any **Newtown Pippin** or **Esopus Spitzenberg**, and you can guess his answer, yet these were the respective favorites of Presidents Washington and Jefferson, both men who knew their apples well.

We have been taught that an apple is an apple. Well…not really. In Europe, apples are classified according to their purpose. There are baking apples, sauce apples, cider apples and dessert apples. Eating an apple out of hand which is not classified as a dessert apple is considered a waste of time.

Cider presses are directed by masters with tastes as finely tuned as any vintners. The blend of apples results in raw apple juice unlike any on our store shelves. Fermented it becomes cider, or hard cider, as varied as any wine selection. Distill that cider and apple brandy, or applejack, or Calvados will emerge.

In the US we still have thousands of apple varieties, suited for every taste and purpose. Some store well over winter, almost until other varieties are ready the following year. Others begin to deteriorate as soon as they are picked, lasting only a few days. Shapes and sizes vary; some look like they have potato skin. Beneath the skin they can be white fleshed, yellow fleshed or red fleshed. There are sweets, bittersharps, and every degree between. Names can be as intriguing as the appearances: **Sops of Wine, Irish Peach, Summer Rambo, Westfield's Seek-No-Further,** and **Winter Banana** can conjure up all sorts of images.

There are thousands of varieties still in existence in the US, but finding them can be a bit of a challenge. When the New Mexico Fruit Explorers group gathers, the challenge often is not in settling on the best which is available, but finding and identifying the best which has no longer been available because it is so rare.

As piles of small branches appear on the table, people gather to sort and express amazement on the scionwood which is available. Scions (pronounced "sigh-on;" the "c" is silent) provide the buds from which a new tree will grow. Rootstock can be considered the foundation of a tree. From below the graft union, it influences the tree size, hardiness, and time required to reach bearing. Above the union, the scion grows into the tree structure, duplicating the variety of its parent plant. Because apple seeds do not reproduce true to the parent, grafting is necessary to provide fruit bearing trees with known results.

The mechanics of grafting involve matching the cambium layers of the scion and the rootstock in such a way that they will grow together into one plant. There are many methods of doing this, developed over centuries of trial and error. However it is done, it still seems a bit of magic when the new growth appears.

At this meeting beginners are guided by experts and the bin of rootstock steadily depletes leaving many choice varieties of scions ungrafted. Next month more rootstock will arrive and the scene will be duplicated. The quest for the best tasting apple will continue.

Hunting Extinct Apple Trees in Whitman County, Washington

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The **Palouse** apple was introduced to the world in 1889 by respected orchardist and researcher George Ruedy of Colfax, WA. The **Palouse** is a predominantly red apple with yellow undertones and its flesh crisp and aromatic. In the early 20th century it gained prominence not only in Whitman County, where it was discovered, but as far away as New York. Ruedy also discovered/introduced another apple to the world. A report by the Secretary of Agriculture in 1894 documented that the **Whitman** apple had ben introduced by George Ruedy. The report describes the apple as greenish yellow, washed, splashed and striped bright red. The flavor is described as "good"… a mild subacid apple. The apple is good from late winter to spring."

According to The Illustrated History of Washington State (1894) in 1880, George Ruedy purchased what had been the first orchard ever planted north of the Snake River, including fruit trees planted prior to and during 1872. Four years later, he sold this orchard, located 14 miles northwest of Colfax, and moved to Colfax itself. Ruedy then opened the Colfax Nursery next to the Colfax Gazette building in Colfax. Ruedy also owned 14 acres of orchard on the west side of Colfax. According to a 1901 article in the Spokesman Review newspaper, Ruedy grew over 100 varieties of fruit and nuts. The huge variety of fruits offered by Ruedy in his nursery stands in contrast to the major "for profit" orchards at that time. Burrell Investment Company, who operated the orchards in Diamond, WA, (five miles northwest of Colfax) and other locations in Whitman County, grew only the classic winter apples in the early 1900's, **Yellow Belleflower, Rome Beauty, Yellow Newtown Pippin, Jonathan,** and **Arkansas Black**. The bulk of these commercial apples were then sold and consumed in the eastern USA.

Ruedy was as much a researcher and experimenter as he was a nurseryman. He experimented with unusual varieties of apples, cherries, plums, and nuts. Since he did not adhere to an inventory of only the common winter apples, it seems likely his nursery was the source of the many unusual, and now extinct, apples grown in Whitman County at this time.

Colfax, George Ruedy's hometown, is located in Whitman County. It was the county's biggest town until 1930 and was home to The Colfax Gazette newspaper, which began publishing in 1893. A review of Colfax Gazette issues from 1900 to 1910 revealed that the newspaper usually printed the award winners each year from the Whitman County fair. The fair, according to the newspaper, gave first and second place awards for each variety of apple submitted to the fair. As a result, the newspaper was able to name every apple entered at the fair. Most apples were, of course, the popular varieties of the day. Some of the names of apples were unfamiliar and appear to possibly be local varieties. However, some of the names were of apples that have been documented as now extinct as no tree of that variety is known to still be alive.

Three of the varieties, the **Lankford**, the **Walbridge**, and the **Babbitt** apples, are extinct as documented in the 2010 edition of Old Southern Apples by Lee Calhoun. According to Calhoun, the **Walbridge** or **Red Streak** was a northern apple that was available in catalogs until at least 1920. Calhoun said the **Lankford** apple, also known as **Lankford Seedling,** was last known to be available from catalogs in 1914. The **Babbitt**, also known as the **Western Baldwin** was still known to be sold in nurseries around 1900.[4]

[4] According to the Kuffel Creek Nursery website, a Babbitt apple may have been rediscovered in Australia. The apple has been grafted to trees in the US but has not yet been proven to be the **Babbitt**. http://www.kuffelcreek.com/

Illustration of the **Walbridge** from The Apples of New York, vol 1, 1903

Two other apples submitted to the Whitman County fairs are believed to be extinct, although not documented in Calhoun's book. These apples are the **Hyde's Keeper** and the previously mentioned **Whitman**. There are several apple tree orchards in the United States that attempt to preserve all known apple varieties. No **Hydes's Keeper** or **Whitman** apples are grown in these orchards. The **Hyde's Keeper** is listed in Nomenclature of the Apple (1905). It was also mentioned in an April 26, 1910 article in the *Spokesman Review* as a good apple to grow in this region.

According to Whitman County Fair results reported in the Colfax gazette in the early 1900's, the **Lankford** apple had only been submitted to the fair by one person, F.W. Huffman. The **Walbridge** apple, however, was submitted by several people, including the aforementioned F. W. Huffman, William Henderson, Henry Fowler, and U. E. Cronk. C.F. Hornby was the only person who submitted the **Babbitt** apple to the Whitman County fair.

In an attempt to locate the ancient trees and bring the apples back from extinction, I used the internet to review cemetery records, census reports, and family tree information. Although the apples had been submitted to the Whitman County fair in the early 1900s, I was able to locate and interview relatives of people who submitted two of the extinct apples. They were able to identify both the person who submitted the apple and also the location of the orchard the apple most likely came from.

Erwin Hall, 77, advised that F. W. Huffman was most likely his uncle, Floyd Huffman. Floyd was around 17 years old when he submitted the **Lankford** and **Walbridge** apples to the fair. Hall was able to point out the exact location of the abandoned homestead in Whitman County, still surrounded by some apple trees.

According to An illustrated History of the State of Washington, 1894, George Ruedy sold his first orchard, located 14 miles down the Palouse River from Colfax, to William H. Henderson in 1883. Joe Henderson, 86, provided information about William Henderson's orchard and homestead. Henderson explained that William H. Henderson was his grandfather's brother. After learning that a William Henderson had submitted apples, including the **Walbridge**, to the 1907 Whitman County fair, Joe spoke with his mother, 105-year-old Ruth Henderson. Ruth Henderson said that she was told that at one time the property had 1,500 fruit trees. She was last on the property in 1924. The property no longer is in the Henderson family, however. Joe Henderson was also able to point out the exact location of the Henderson homestead in Whitman County. He also spoke with a relative of the current owners and confirmed there still are living apple trees on the property.

In 1904, a **Walbridge** apple was submitted to the fair by Upton Eugene Cronk, described as "an enterprising farmer" in **An Illustrated History of Whitman County, state of Washington**, by W. H. Lever, 1901. The Cronks' homestead was southeast of Steptoe butte. In 1900, Henry Fowler submitted a **Walbridge** apple to the fair. Fowler was known to live near Diamond, WA, and owned his own farm. More research needs to be done to locate both of these orchards.

Charles F. Hornby, who submitted the now-extinct **Babbitt** apple, had a farm two miles northwest of Colfax and grew 50 varieties of fruit, according to the Sept. 26, 1901 Spokesman Review newspaper. He submitted the **Babbitt** apple to the Whitman County fair at least three times prior to 1909. Again, more research must be done to locate the home of Charles F. Hornby to determine if any **Babbitt** apples remain.

The **Hyde's Keeper** was submitted by the previously mentioned Charles F. Hornby and George Lowry, a farmer who homesteaded one hundred and sixty acres of land about five and a half miles south of **Palouse**.

From 1900 to 1910 the **Whitman** was submitted to the county fair by eight different people, proving its popularity in the county at the time. One apple was submitted by Frank Newton English, a teacher and president of English's Collegiate Academy in Colfax. The school closed in the late 1920s. Another

Whitman apple was submitted by Ira Vern Moller. In the census of 1900, Moller stated his occupation was "orchardist."

The most interesting thing about the 1900 census report was the identity of someone who lived with Moller. Listed as a "boarder" at Moller's home was none other than George Ruedy! Other Whitman county residents who submitted the Whitman apple included J. F. Sampson, John Greer, Luey Sing, Dr. T. D. Ferguson, W. Hughes, and Z. M. Beebe. Ferguson was a medical doctor and was described as "a leading practitioner" in the county in An Illustrated History of Whitman County, state of Washington, 1901. According to the *Colfax Gazette,* Beebe sold his cigar store in Colfax in 1899 and had property on the south side of Colfax.

This view of Colfax, WA, looking west, shows orchards overlooking the town. It is believed these orchards were farmed by Ira Moller and/or George Ruedy. Moller Road still exists just below where the orchards are shown. (photo courtesy of ncbible.org)

Now that two orchards that may contain the extinct apples have been located, there is still much work to be done. A rediscovered apple must be "vetted" or proved to be what it's supposed to be. This process can take as long as 10 years. Several steps have been completed already. The current property owners have been contacted and are fully cooperating in the attempt to identify the trees. Also, David Vernon, an expert on heirloom apple trees has been contacted and will be in charge of the vetting process. This spring, as the apple trees bloom, each orchard will be mapped. Then, this fall, apples will be collected from the various trees, taste tested and photographed. The following spring apple trees with potential to be one of the extinct varieties will have scions (grafts) removed and sent to Mr. Vernon. He will graft the scions onto existing apple trees with the expectation they will produce apples in 3 to 4 years. Once the apples are grown at his orchard, he can attempt to identify the apples.

According to *Smithsonian Magazine*, by 1930, Southern US States alone "developed nearly 1,400 unique apple varieties…. Sadly, more than a thousand of these old Southern varieties are thought to be extinct." Although most of these standard or full size trees can live 75 years or longer, time is running out to find these extinct trees as most were planted over 100 years ago.

When our senior citizens are gone, so is their knowledge of these ancient apple varieties. If anyone has any information on these or any other old apple trees in Whitman County, WA, they are encouraged to call David Benscoter at 509-238-5150.

Photo of George Ruedy, Northwest Horticulturist, January 1899

Regular Features

NAFEX Fruit & Nut Interest Groups

Travis J. Callahan
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As I looked at the current list of Interest Group leaders I saw more vacant positions than I have ever seen. As a member of NAFEX since 1987, looking at the membership roster I see fewer than half the members that were in my first *Pomona* roster. I sit here this morning and wonder just why our association has declined in membership. I had earlier anticipated a surge in new members as NAFEX joined the information age and I welcomed the ability to communicate with more people at a faster pace.

When I first assumed the Southern Pear Interest Group chair we were in the snail mail era. I communicated with hundreds of people over a period spanning several years. A man in the French Alps was my first international fruit friend, but I really could not recommend good choices for him. Then a metallurgy professor in Zimbabwe requested pear scionwood and I shipped that off to him at the appropriate time. We communicated for several months and one day he mentioned that the government (theirs) was having problems and the letters ceased.

Then letters from a man on a mountain in the very center of Mexico led to a long-time exchange of information. One day, on a visit to his children in Texas he drove here to meet me. One day his wife wrote that he had an illness that made it impossible for him to communicate.

A fruit friend, a captain for a major airline in Texas, now is base manager for his company on Guam and we communicate by e-mail. Our friendship began when he was a single man and now we discuss how fast his son has grown to be fifteen years old.

As I look back on those and a hundred more examples I feel that I am the one that benefited from being the interest group chairman. Friends whom I never met are as important as they can be in my world as a fruit-growing hobbyist.

The computer has enhanced a lot more than communications in my world. If a question comes from a person who does not own a computer, I can study his or her specific location. Then I can print pages on fruit recommendations from their own state universities and mail that to them. So today's Interest Group leader does not have to be an authority on a specific fruit, they just need their computer. "We've come a long way, baby," to quote a long-ago commercial on television.

I feel very strongly that the interest group is a major part of our association as is the underutilized fruit forum. I am making a plea for more volunteers as group leaders. You will gain a lot from that experience. I would also ask that each of our members make an effort to recruit at least one friend as a new NAFEX member. This would double our membership and make us twice as strong.

So we are on our way to a stronger NAFEX. If you can see your way clear to become a chair, please let me know. Our web master, Deb Schneider, has a list of tips for people who would like to chair a group. Perhaps her first statement says it all. "An interest-group chair should have an interest in the fruit of the group and a desire to learn more about it." It is a two-way street.

Travis

Please contact me directly at teejcee@cox.net

You may review available interest groups at
http://www.NAFEX.org/members/interest.php

Here are some ideas for Interest Group chairs or those considering volunteering. Any current chairs would be happy to let you know what they do for their groups, as well. Interest Group Volunteer Info – deb

- **Acorn** (Vacant, Volunteer Now)
- **Amelanchier** (Vacant, Volunteer Now)
- **Apple**—Alex Kratel, 13 Panorama Lane, Santa Cruz, CA 95060 (831) 345-5112. Best time to reach me is in between 6PM and 9PM any day of the week. Snail mail is always a pleasant surprise. People can also post a message at www.cloudforest.com/I/apples and I will answer. I am not on the NAFEX listserv list but will monitor the NAFEX forum when it comes online. E-mail inquiries can be made at apples@cloudforest.com
- **Apricot**—Bob Purvis purvisrc@msn.com , 1568 Hill Rd, Homedale ID 83628, (208)-337-3782, 5:30-10:30 p.m. MST weekdays, all day Saturday and Sunday.
  APRICOT SOURCES LIST
- **Canadian Sources**—David Maxwell david.maxwell@dal.ca
- **Cherry** (Vacant—Volunteer Now)
- **Chestnut** (Vacant—Volunteer Now)
- **Citrus—**Dr. Alfred R. Loeblich III pyrrhophytes@yahoo.com
- **Citrus**— (Hardy) John Panzarella jpanza@swbell.net
- **Crataegus: Mayhaw , Hawthorns—Travis Callahan,**
  teejcee@cox.net http://tandeecal.com/mayhaw.htm
- **Eleagnaceae** (Autumn Olive, Goumi, Sea Buckthorn): Hector Black, 170 Hidden Springs Lane, Cookeville, TN 38501. (931) 268-9889, 6 AM – 7 AM and after 6 PM central time. hiddenspringsnursery@hotmail.com

- **Figs**—NORTHERN FIGS—Bassem Samaan, 2184 Drury Lane, Bethlehem, PA 18018, 610-653-6435, bassgarden@gmail.com, Website URL:www.treesofjoy.com CONSULTANT—Dr. A. J. Bullard, 307 W. Henderson St., Mt. Olive, NC, 28365-1999. (919) 658-4424.
- **Fruits for the Wild**—David Osborn osborn@warnell.uga.edu
- **Grafting, Budding and Propagation Methods** (Vacant, Volunteer Now)
- **Grapes**— Patrik Schumann info@AlMunias.net, PO Box 40171, Albuquerque, New Mexico 87196-0171.
- **Grapes, Muscadine**—Trey Lewis, mlewis@state.lib.la.us
- **Honeybees**—Ray Lackey lackeyray@tianca.com, 1260 Walnut Ave., Bohemia NY 11716-2176. (631) 567-1936 between 8 – 10:30PM; http://www.tianca.com
- **Honeylocust** (Gleditsia triacanthos): CHAIR—Andy Wilson awilson@pvcc.edu, Springtree Agroforestry Project, 268 Springtree Lane, Scottsville, VA 24590 (434) 286- 3466 (evenings are best) Website:http://www.pvcc.edu/faculty/awilson/agroforestry
- **Jujube** Shengrui Yao, Ph.D., Assistant Professor/Fruit Specialist, Department of Plant and Environment Science, Alcalde Agriculture Science Center, New Mexico State University, 371 County Road 40, PO Box 159, Alcalde, NM 87511; (505) 852-4241. yaos@nmsu.edu
- **Kiwifruit** (Vacant, Volunteer Now)
- **Melons** (Vacant, Volunteer Now)
- **Mulberry**—SOUTHERN—A. J. Bullard, 307 W. Henderson St., Mt. Olive, NC 28365. (919) 658-4424.
- **Pawpaw** (Vacant, Volunteer Now)
- **Peach and Nectarine**—(Vacant; volunteer now)
- **Pear**—SOUTHERN—Travis J. Callahan teejcee@cox.net, 11403 Wesley Road, Abbeville, LA 70510. (337) 893-9134; Personal Website: http://www.tandeecal.com/page10.htm
  Pear—NORTHERN—David Sliwa ddsliwa@gmail.com, 2682 Lannon Hill Rd., Decorah, IA 52101. (563) 382-3922.
  Pear—WESTERN—Rachel Elkins, Pomology Farm Advisor, Lake and Mendocino Counties; University of California Cooperative Extension; 883 Lakeport Blvd., Lakeport, CA 95453 (707) 263-6838 phone; (707) 263-3963 fax; rbelkins@ucanr.edu (email); http://celake.ucanr.edu/ (web)
  Pear—WESTERN—Joseph Postman, Plant Pathologist – Curator, National Clonal Germplasm Repository, USDA Agricultural Research Service; 33447 Peoria Road, Corvallis, Oregon USA; phone (541) 738-4220; fax (541) 738-4205;
  http://www.ars.usda.gov/pwa/corvallis/ncgr
- **Persimmon, American**—Jerry Lehman jwlehman@aol.com, 7780 Persimmon St. Terre Haute, IN 47802-4994. (812) 298-TREE
- **Persimmon, Kaki or Asian,** David J. Lavergne 5430 Blvd. D'Isle, Jarreau, LA 70749-3119, (225) 627-5591, DAVIDLAV@msn.com
- **Permaculture**—Co-Chairs: Dave Boehnlein, Education Director, Bullock's Permaculture Homestead http://PermaculturePortal.com, PO Box 343, Deer Harbor, WA 98243**,** permaculture.dave@gmail.com and Trevor Newman, 8150 Knox Rd. Clarkston, MI 48348, Phone: (248) 535-9419, Tnewman92@gmail.com, www.thefruitnut.com and www.rootstofruits.biz**.**
- **Plum**—NORTHERN—John Bunker john.p.bunker@gmail.com, 167 Turner Mill Pond Rd., Palermo, ME 04354. Letters or email preferred. SOUTHERN—David Ulmer davidu9999@gmail.com, 7157 Camellia Lane, Sebastopol, CA 95472. Phone 707-824-1650
- **Pomegranate**—Patrik Schumann info@AlMunias.net, PO Box 40171, Albuquerque, New Mexico 87196-0171.
- **Potted Culture**—Lee Reich lreich@hvc.rr.com , 387 Springtown Rd., New Paltz, NY 12561. (914) 255-0417, early morning eastern time best.

- **Quince**—Lester H. Davis Lhdavis8@knology.net,1644 Lokey Dr., Columbus, GA 31904 (706) 323- 0857. Best after 9:30 PM eastern time.
- **Ribes** (Gooseberries, Currants, etc.) —Deb Schneider debs913@gmail.com
- **Rhubarb**—Deb Schneider debs913@gmail.com
- **Rubus** (Raspberries, Blackberries) —Peter H. Tallman pete_tallman@hotmail.com, CO-CHAIRS: 5690 Steeplechase Dr., Longmont, CO 80503. (303) 684-9404;
  Jim Fruth jimfruth@charter.net; Roy Mercer.
- **Short-Season Perennial Fruits** – Ron Martinez, Chair ronemtz@hotmail.com
- **Strawberries** (Vacant, Volunteer Now)
- **Rare & Unusual and Tropical Fruits**—Susan Davidson, Naturipe Farms LLC, (239) 552 4730, Mobile: (239) 249 9149, sdavidson@naturipefarms.com
- **Walnut**—Jerry Lehman, 7780 Persimmon St., Terre Haute, IN 47802-4994. (812) 298-TREE JWLehman@aol.com
- **Winter Hardiness**—William MacKentley trees@sln.potsdam.ny.us, 325 State Hwy 345, Potsdam, NY 13676. (315) 265-6739; phone calls preferred to letters.

Regional Fruit Groups

Although NAFEX does not have regional or state chapters, we do encourage the development of local groups that have the same interests and goals. Here are some current groups:

Midwest Fruit Explorers (MidFEx): Chicago-area active fruit growers.

Southern Fruit Fellowship (SFF): Covers the southeastern states.

Backyard Fruit Growers: Pennsylvania Group

Indiana Nut Growers Association

California Rare Fruit Growers

Holistic Orchard Network

Atlanta Fruits: http://groups.yahoo.com/group/Atlanta_Fruits/

NAFEX Roster

Download NAFEX Roster in ODT (Open Office) Format (Current as of 2/2012)

Download NAFEX Roster in XLS (Excel) Format (Current as of 2/2012)

If you would like your name removed from the roster, email NAFEXmember@gmail.com for assistance. To update your member information, please go to Edit Your Profile in the Your Membership page of the NAFEX website and change your information there. We'll be reissuing these lists quarterly.

NAFEX Members' Exchange

NAFEX members are invited to exchange scions, seeds, cuttings, supplies, and study materials. These ads are accepted as a service to our members for free, but NAFEX accepts no responsibility for the authenticity of information given. Most material is to be given for free or swapped, however, reasonable postage or a small ($1) fee may be requested by the advertiser. Be sure to answer all of your emailed requests (even a quick "all gone" note is appreciated.) Members inquiring via post should include a self-addressed, stamped envelope if they would like a response.

To list on the Exchange, email nafexmember@gmail.com and provide your listing, contact information (email preferred), terms (postage costs, small fee, free), and website address, if any. If you are offering multiple items, we can link to your listing on your web page, or publish the list in PDF format linked to your Exchange listing. The Member Exchange is NOT open to the public...only NAFEX members whose dues are current may list and use this area.

WANTED

Looking for **Mirabelle de Nancy** plum scion. If you can help me, please contact Micah Wiles, wilesmicah@gmail.com. Thanks.

Looking for scion of the Pawpaw variety **Middletown**. If you have any, or know where I could obtain it, please contact Jay Bost, lichen@ufl.edu Thank you.

Quetta Nectarine: I would like to locate **Quetta**, an old variety of nectarine. I am looking for budwood, grafting wood, or a couple of trees. Thank you for any help you can give. Gregory Merciadis, (209) 345-7500.ggrreegg@sbcglobal.net.

Looking for grape wood of the following cultivars: **Chilcott, Desert Flame, Fiesta, Gagarin Blue, Muscat de Saumer, Noir Hatif de Marseille, 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@instawave.net.

Budwood of **Iron Mountain** and **Wild Rose** peaches. Both are antique peaches; Iron Mountain apparently originated in New Jersey. If you have any information about budwood of these two peach varieties please contact me. Chris Patterson   W3CMP@comcast.net

AVAILABLE

Dwarf Superhardy English Walnut seed nuts, stratified and ready to plant. 10 seed nuts for $15.00, 50 seed nuts for $60, postpaid U.S. Educational summer test tree tours by appointment for local folks and travelers. Novelty fruits and nuts are also available in September and October. Contact: Garfield Shults, 1526 Hill Rd., Homedale, ID 83628. Phone 208-337-4121. [2013]

***Where Persimmon Was King,* P. H. Dorsett, 181 pp.** Pictorial history of plant explorer P. H. Dorsett, who records the culture and marketing of persimmons around Beijing, China, 1925-1930. This excellent book has been reduced in price to $10 + $1.50 shipping. Contact Bill Preston, 10450 Lottsford Rd., #1106, Bowie, MD 20721, or call 301-925-7222.

Dwarf Sour Cherries: A Guide for Commercial Production, $30 + $6 Shipping/Handling. Most everything the University of Saskatchewan knows about growing dwarf sour cherries! Topics covered: Origins, Cultivars, Biology, Propagation, Orchard Establishment, Cultural Practices, Winter Hardiness, Pests and Diseases, Organic Production, Harvest, Post-Harvest Handling, and Storage, with many pictures and diagrams. Available from Bernis Ingvaldson at http://www.honeyberryusa.com, or contact us at PO Box 512, Bagley, MN 56621 Tel 218-694-3071 / 218-331-8070. Email: info@honeyberryusa.com

Scionwood or summer budwood of apples, apricots, cherries, peaches, pears, and plums hardy in Zones 2-7. Will also graft whips of apricot or other fruit cultivars per your request for fall 2013 or spring 2014 delivery. Send SASE for list of available cultivars to Bob Purvis, 1568 Hill Road; Homedale ID 83628. Phone (208)-337-3782 (home) or 407-6781 (cell), or e-mail at purvisrc@msn.com .

O'Keefe Grange (CANADA) - Bill & Lyn O'Keefe **-** 1070 Conc. 2 Arran, RR 1 Dobbinton, Ontario Canada N0H 1L0 **-** 519 934 3673 **-** E Mail okeefegrange@yahoo.ca **-** Custom grafting and sale of scionwood of over 100 varieties of apples and pears. Apple tasting (free) every Thanksgiving weekend.

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.

Scionwood of 400 apples, also pears, plums, etc. Send a long SASE for a listing to Singing Tree Acres, 588 Turner Road, Oxford, NY 13830 [P]

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 need not write a scholarly article, though we welcome those, too.

Ideally, each NAFEX member would submit something for publication at least once every year. Subject matter can be anything that deals with fruits and nuts, occasionally venturing a ways from the basics. Good subjects include 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, as much as possible.

Deadlines for getting articles to gathering editor:

Fall issue: articles due August 10. Submit articles to gathering editor Gretchen Ring, ring.gretchen@yahoo.com or mail to her at: 19614 Freshwater Drive, Cottonwood, CA 96022 (530) 347-2461

Winter issue: articles due November 15. Submit articles to Melinda McCuan, wawo@yahoo.com, 385 Laurel Ct., Dallas GA 30157.

Spring issue: articles due February 15. Submit articles to Kate Barnwell, barnwellart@gmail.com

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, according to the schedule listed above, you would have another two weeks plus after the deadline to get the articles to me. Working on them as they come in and then sending them on as you finish is usually the best way. Interested? Contact Jackie Kuehn, jakuehn@verizon.net (724) 479-0266, PO Box 29, Lucernemines, PA 15754.

2013 NAFEX Annual Conference
in the Blue Ridge Mountains

Highland Lake Cove, Flat Rock, North Carolina
August 8-11, 2013

Attendees____

Mailing address____________________________________

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Registration:

NAFEX member	$35 x _____	$_______
Non member	$50 x _____	$_______
Want to join? One-year membership	$25 x _____	$_______
Meal package:		
Friday lunch and dinner	$25 x _____	$_______
Saturday lunch and dinner	$25 x _____	$_______
Late fee, postmarked after May 30th	$10 x _____	$_______
Donation to preserve NAFEX library		$_______
Total		$_______

Please make your check payable to True Events Inc. and mail to
Karen Vizzina, 926 Welch Road, Franklin, NC 28734
Questions? whipplebill@hotmail.com

Lodging options: please contact the appropriate folks directly.

- on-site camping: $15 per night, taxes included.
  - contact Kerry at 828.243.8918 or kerry@highlandlake.com
- on-site dorm style lodging: http://www.highlandlakecove.com/lodging
  - $50 per night, taxes included. 15 rooms available.
  - contact Bernhard (bernhardcordts@bellsouth.net)
- on-site cabin lodging: two or three bedrooms. check out the website at http://www.highlandlake.com/cabins and contact Steve at steve@highlandlake.com to make your reservation.
- off-site hotel: Mountain Inn and Suites http://www.mountaininnflatrock.com
  - NAFEX group rate $89 (two queen beds, $99.46 with taxes)