

The Grapevine

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THE PRESIDENT'S MESSAGE

“To Everything (Turn, Turn, Turn). There is a season (Turn, Turn, Turn). And a time to every purpose, under Heaven.” I don’t know why it is, but I only ever think of that old Byrds song when fall turns

into winter. I guess it’s because as winter approaches, the end of the year is right around the corner and now that the growing season is over, there’s time for reflection. Time to think about what worked this past year, and what didn’t. What I would do the same, and what I’d do differently.

The new year is a time for change, but before we get into the changes that I’m proposing for 2012, let’s recap the last part of 2011:

Harvest FestivalWe had a fantastic Harvest Festival. I don’t think I’ve ever seen it so busy. We probably sold a record number of apples and other tasty items and books. Look for the more detailed recap of the Harvest inside. We have to thank all of our volunteers for all the hours and effort that is required to pull off such a large event, and they made it look effortless. We all know that the reality is that it is a lot of work and effort. Most of all we need to thank our chairperson Michael Zost for his effort. Without Michael’s contribution, we couldn’t make Harvest Fest happen.

I am going to propose at the January meeting that all volunteers be presented with a small token of our gratitude in the form of a club shirt, hat or perhaps a book from our inventory. Volunteers are at the heart of what makes MidFEx run, that is never going to change. What should change is how we appreciate those who help keep our club going.

Apple Cider SocialA month after the Harvest Festival, we had our 2nd annual Apple Cider Social. We had approximately 9 cases of apples left over from Harvest Festival that made their way to the cider pressing party, and members brought in at least that much from their own orchards. It was a lot of work, and we should have kept track of how many gallons of cider we pressed. I can tell you it was a lot. We had approximately 30 members attend the event, and everyone got to sample all of the different ciders that were pressed. There were blends from various members and several single variety pressings. You would think that cider is cider, but it was very interesting to taste the difference between the pressings. Thanks to Ron Malcom who not only hosted this year’s Cider Social, but he also made repairs to the press before Harvest Festival and during the pressing party.

MidFEx WebsiteAlthough the website basically looks the same, we’ve changed the underlying code, and moved to a different hosting site. When I say "we," Randy Suvada really did the heavy lifting. The website committee contributed to the effort especially Sherwin Dubrin, but that one change alone will allow us to make some much needed updates to the website. You’ve asked for it, and now it’s just around the corner. We are going to be putting

the Grapevine Archives on www.midfex.org. We are in the final stages on creating a member section that will contain the Grapevine archives and the details to member events (addresses, directions, and host).

January Business MeetingFirst of all, the one thing we are not going to change about our business meeting is the pot luck meal that will fill our stomachs and warm our souls. Please bring a dish of some sort to share with everyone else. Just like our picnic this is a chance to show off your culinary talents, or perhaps just your eating abilities. We will partake in the food between 1 and 1:45pm. After we’ve had some food, we’ll have our business meeting followed by a lecture on native pollinators by Jennifer Hopwood.

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PRESIDENT'S MESSAGE, continued

“A time to be born, a time to die. A time to plant, a time to reap.” At the beginning of my address, I hinted at changes to come. I know that change can be difficult and it is often met with resistance. This is probably not going to be all that different.

The first and biggest change that we need to mention is that our January Business meeting will be held on Saturday January 14th, 2012. Yes, Saturday. I know our by-laws say that all of our quarterly meetings will be on the second Sunday of January, April, July and October, and this is definitely a divergence from that. The reason for the change is to accommodate members that can't make Sunday meetings due to other commitments. When the senior members were asked why all the business meetings were on Sunday, the answer was that many of the founding members had conflicts with Sunday. Since the understanding at the Summer picnic was that Saturdays were no longer an issue, the January meeting was scheduled for a Saturday.

The reason we are trying to accommodate more people at the January meeting is because we are trying to get more people involved, and because the January meeting is especially important because we elect the officers for the coming year. It is at this time that I thank the MidFEX officers of 2011 for their service and contributions to MidFEX. It has been an honor to serve with you this past year. We are actively looking for people and nominations to fill the offices of President, Vice-President and Secretary. Jeff Postlewaite is again running for the position of Treasurer, but if anyone else would like to be Treasurer they are welcome to seek the nomination. If you are interested in being any of the officers, please contact Phil Hahn at hahnx5@aol.com.

I am also announcing at this time that I will not be seeking another term as President. I can only hope that my service to MidFEX has been beneficial to the organization. I am confident that we will be able to find someone more capable than me to take the reins. Changes to our Executive Committee (officers) is necessary and brings with it a change in perspective than can help us accomplish new things.

By-Laws I may only be President for one more meeting, but I would like to propose the following changes to the By-Laws that I would like to discuss and vote on at the January meeting:

The Bylaws currently read under “ARTICLE V: MEETINGS, Section 1: REGULAR MEETINGS: Regular meetings of MidFEX shall be held quarterly on the second Sunday of January, April, July and October unless changed by a vote of the membership.”

The proposed change is: “ARTICLE V: MEETINGS, Section 1: REGULAR MEETINGS: Regular meetings of MidFEX shall be held quarterly on the second **Saturday or** Sunday of January, April, July and October unless changed by a vote of the membership.” I would like to add Saturday as a potential day for the regular meetings without having to take a vote. I'm still not sure what to do about the April meeting since we are somewhat at the mercy of venues, but this is a start.

The Bylaws list a number of standing committees under “ARTICLE VII: COMMITTEES, Section 1. STANDING COMMITTEES: Standing Committees shall be as follows:...”

The proposed change is to formally add “i. Website and Forum Committee (chaired by the Secretary, with the Website Administrator and Forum Moderator being either appointed by the President/Secretary/Executive Committee or elected by the membership on an annual basis) The purpose of this proposal is that the Website Administrator has the ability to edit and update most of the content on the website, and the Forum Moderator is responsible for making sure etiquette is followed and posts are appropriate for our club. Both of these “positions” are highly visible and important to our club, and as such they need to be accountable to the club in some way. Although these roles have been filled admirably in the past, they have been held by incumbents for no other reason than they were the first to perform these tasks or only ones who knew how or had the access to these technologies. This was one of the main reasons for moving the website to a new platform, so we could change who could update the content on our website. As an information technology professional, I can tell you that single points of failure can be hardware (computers), people or processes. We need backups for both these positions, and just like we need the occasional change in our officers, I feel we need to have the occasional change in these positions as well.

I am looking forward to seeing everyone at the January meeting and to sampling all the dishes that everyone is going to be bringing in.

Dennis Wang

EVENTS

January Meeting/Kurle Memorial Speaker

Saturday January 14th ♦ Spring Grove Nature Center, at the Spring Grove Nature Sanctuary

1:00P.M. Soup/Pot Luck ♦ 2:00 P.M. Business and Elections

♦ 3:00P.M. Kurle Memorial Speaker

KURLE MEMORIAL LECTURE

Conserving Pollinators and Their Habitat

by Jennifer Hopwood

One out of every three foods you eat (and one out of every four foods that wildlife eat) was pollinated by an insect. Jennifer's presentation will introduce you to native pollinators and ways to protect existing habitat and to create additional habitat to attract and support these important insects.

Jennifer Hopwood is the Midwest pollinator conservation specialist at the Xerces Society for Invertebrate Conservation, an organization that has been involved with wildlife habitat conservation for 40 years. In her work at Xerces, Jennifer collaborates with farmers, land managers, gardeners, and others to restore habitat for pollinators. Jennifer is currently based in rural SW Michigan.

Directions to Spring Valley Nature Center 1111 E. Schaumburg Road, Schaumburg

If you are coming from the North, South or East, make your way to Woodfield mall near 53/290 and the I-90 Tollway.

Take the Higgins Rd exit and head west (towards the mall). Make a left turn on Meacham Rd heading south. The next light after you pass the strip mall with Dominick's and Target on the right will be Schaumburg Rd.

Make a right onto Schaumburg Rd heading west. The next light is National Parkway. Make your way to the left hand lane. The entrance to Spring Valley is less than 100 feet after National Parkway on the left.

If you're coming from the West, make your way to Woodfield and follow the above directions or get onto Schaumburg road any time before Plum Grove Rd heading east. The next light will be National Parkway, and Spring Valley will be on the right just before the light.

Other Events

♦ ILLINOIS SPECIALTY CROPS, AGRITOURISM, AND ORGANIC CONFERENCE

January 11–13, 2012 at the Crowne Plaza Hotel in Springfield, IL.

www.specialtygrowers.org/iscaoc-conference.html or Charlene Blary at 309-557-2107 or Cblary@ilfb.org.

♦ ILLINOIS GRAPE GROWERS AND VINTNERS ASSOCIATION ANNUAL CONFERENCE

February 2–4, 2012 at the Crowne Plaza Hotel and Conference Center, Springfield, IL.

www.illinoiswine.com/conference.html, or Megan Presnall at 217-726-8518 or megan@illinoiswine.com.

♦ MINNESOTA APPLE GROWERS ASSOCIATION (MAGA) CONFERENCE

January 10, 11, and 12 at the LaCrosse Center in LaCrosse, WI

MidFEx members may attend without paying an individual conference fee. Your Grapevine serves as your MidFEx member card. A few members have attended the last few years and have reported educational and interesting experiences. The conferences are on the 11th and 12th. The only event on the 10th is a buffet dinner.

The speaker lineup hasn't been announced at the time this Grapevine is being published. Topics usually revolve around insect management, pruning, nutrient needs, etc.

Besides the meeting itself, La Crosse is beautiful at this time of year with hundreds of eagles congregating around the open waters of the Mississippi river framed in 600 ft. snow covered bluffs. La Crosse is about a four hour drive from the Libertyville area and the Amtrak stops here once each way everyday. There is a special room rate at the Radisson hotel right next door to the meeting. Call 1-800-333-3333 and mention the Minnesota Apple Growers meeting for the rate. Their local number is 608 784-6680 for any other arrangements you might need.

If you have questions or plan to attend please contact MidFEx member and LaCrosse inhabitant Chris Andersen at 608-785-0032 or amvica@aol.com.

Note: Also at LaCrosse Center -- Midwest Organic & Sustainable Education Service (MOSES) is holding their 23rd Organic Farming Conference on February 23 – 25, 2012. Browse to www.mosesorganic.org for more info. Oriana has been to both of these events and says they are both worth the trip.

Winter Tips

by Tom Bigbee

Below are a couple of tips that will help your fruit trees make it through the winter . . .

Many pests and diseases overwinter on the leaves and mummified fruit from your trees; when spring comes, diseases are released thru spores on the dead leaves and pests hatch from within the fruit. This starts the infestation process over once again. The best way to cut down on pests and diseases is to disrupt their life-cycle; get rid of all debris in your orchard, either burning it or burying it in a trench, do not compost it.

Southwest Trunk Injury is caused by a bright warm winter's day followed by a hard freeze overnight. During the day sap starts to flow within tree; when the sun goes down (and it does so very quickly in the winter) the sap is trapped in the tree where it freezes causing the bark to burst open (usually in the area of the crotch of the first scaffolding branches located on the southwest side of the tree). There is a means to keep this from happening: take one part White INTERIOR Latex Paint and mix it with two parts water to make a whitewash. Pull any mulch away from the base of the tree and apply the whitewash liberally to the trunk from the base to six inches beyond the first set of scaffolding branches. The result of applying the whitewash is its ability to keep the trunk cool so the sap does not flow. Other side benefits — the tree brakes dormancy later for a later bloom time and in the summer it is much easier to spot caterpillars and ants climbing up your trees.



Figure 25a. Southwest injury.



Figure 25b. Southwest injury.

Winter Critters During prolonged periods of snow, mice and voles tunnel under the snow looking for food; one of their favorite foods is the bark of a young fruit tree. Upon encountering the aforementioned tree, the rodent will set up shop for days, gnawing all the bark from ground



level up to where they can reach on their hind paws; this girds the tree and at that point the tree is pretty much doomed



(unless you're good at bridge grafting). A wire rabbit cage is no protection as the rodent will burrow under it. There is a simple solution to this problem: stamp down all the snow from the base of the trunk outwards of two feet. This will keep the rodents away from your trees as they cannot tunnel through the hard packed snow.

Pruning Most people think that winter is the best time to prune your fruit trees. This is not the case; winter pruning came about in orchards because winter was the “slow season” for farmers and orchardists. Winter is probably the worst time for pruning as the cold dry air desiccates the tissues surrounding the pruning cuts causing dieback; I believe the best time for pruning to be the early spring when the tree has broken dormancy. Two points to consider when pruning: 1) Keep your loppers and pruners sharp (as a ragged cut heals more slowly and invites disease); 2) Dab some asphalt or bee's wax on the cut to seal it (this provides a seal against bacterial diseases and pests).

If I Had It To Do Over

by Al Cosnow

Maybe some beginners starting out could think about some of the things this old-timer (me) didn't consider when he started, and avoid some of his (my) mistakes. These things pretty much apply to backyard limited-space orcharding and will be less relevant to those with more land. Anyway . . .

Go very easy with early apples. They come ripe suddenly, sometimes getting overripe on the tree or dropping before you know it. Also, they are less predictable as to when they do become ripe, not always doing so at the same time each year, depending on the average temperature all season. And since they don't keep well, they have to be dealt with promptly after harvesting. I never feel like having a kitchen full of apples to process or do something with in August and early September; I have other things to do then. Plus, I am never in the mood for apples then anyway; what I want to eat in that season is more stone fruit. When I give these apples to my neighbors, I have to explain to them that they won't keep, and to be sure to use them up promptly. Otherwise they will put them in the refrigerator and not take them out for a month or so, and then they aren't worth eating, which reflects on me.

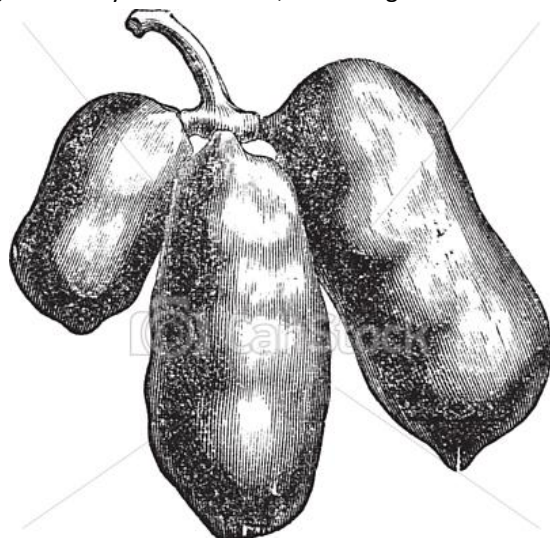


Discovery Apples (early apple)

Don't just plant the trees here and there. It is best to have most if not all of the trees in one or two dedicated orchard areas, no matter how small. I planted some of my trees in places that I chose just because I saw that they would fit or where they would look attractive, not realizing that these were places difficult to get to in order to properly take care of a tree as far as pruning, spraying, watering, even harvesting. Think about the tree and what you will need to do for it all season before planting it in a particular place. (I will grant that the apricot tree somebody gave me, that I stuck in the middle of my front lawn, not in my "orchard," couldn't be in a better site. Since it is standing so alone and away from other trees, it is the only one I can successfully protect 100% from climbing animals just with 4 feet of stovepipe around the trunk.)

Graft high. Especially apples. That conventional advice about keeping the graft 3 inches above the surface of the soil is, in my experience, cruelly misleading, and the more dwarfing the rootstock, the worse. Sooner or later, for one reason or another, the tree will become scion-rooted, and you will have a standard tree to deal with, and dealing with it may mean taking that giant out altogether. No tree was ever harmed or its production lessened by having the graft a foot off the surface of the soil.

For espaliering apples, be sure you are not choosing varieties with tip-bearing tendencies or weeping habit. I wasted a lot of time and energy trying get decent production from varieties not suited to espalier. 'Tomkins County King,' 'Golden' Russet,' 'Delcon,' 'Grimes Golden,' and 'Granny Smith' come to mind. And for both apples and pears, think hard before you use rootstocks that are relatively vigorous, or you will end up like me constantly fighting the high growth they want to make, and doing it on a ladder besides.



© Can Stock Photo - csp6053804

Ah, yes, pawpaws. Don't get carried away with pawpaw trees. I have five pawpaw trees. I wish I had two. Pawpaws are a big tree, big as a shade tree, not dwarfable, and the fruit is worse than bananas in being too immature to eat yesterday, very nice today, and most unpleasantly overripe tomorrow. Only you can easily process overripe bananas and do something with the puree--- processing pawpaw fruit to puree it is a colossal pain. Yes I know it is a beautiful native tree and not subject to pests and diseases and all that, but it is best to consider it a curiosity and only a curiosity, and limit your pawpaw growing accordingly.

RECIPES

LUNCH BOX CARROT SLAW WITH APPLES

Ingredients

3 1/2 cups shredded carrots
1/2 cup plain, low-fat yogurt, drained of any excess liquid
1/2 cup crushed pineapple, no sugar added
1 Granny Smith apple, not peeled, diced into 1/2-inch pieces

Directions

1. In a mixing bowl, combine the carrots, yogurt, pineapple, and chopped apple.
2. Cover and chill for at least 10 minutes before serving. Feel free to add another apple—and if you don't have pineapple on hand, consider raisins, nuts, or grapes. I sometimes sprinkle celery seed or poppy seeds on top for a more adult flavor.

—Submitted by Robin Guy



Nutritional Info

Amount Per Serving:

Calories: 89.9

Total Fat: 0.8g

Total Carbs: 18.7g

Dietary Fiber: 3.5mg

Protein: 2.5g

BUTTERNUT SQUASH PIE

Arguably, squash is sometimes considered a vegetable, but it could be also thought of as a fruit, since it grows on a vine. In any case, I had the good fortune of getting a few Speckled Hound Squashes this year and was looking how to put them to use, when I stumbled across this recipe.

Ingredients

1 unbaked and chilled 9-inch pie shell [I use the deep dish size]	3/4 cup evaporated milk or half-and-half [skim milk worked for me]
1 large butternut squash, cooked and pureed, about 1 1/2 cups of pureed squash [the butternuts seen in stores may require 2]	1 1/2 teaspoons of ground cinnamon
1 cup light brown sugar, firmly packed	1/4 teaspoon ground nutmeg
3 large eggs	1/4 teaspoon salt [I used salt substitute]
	2 tablespoons all-purpose flour [I use a bit more]
	1/4 teaspoon ground ginger
	1 tablespoon melted butter
	1 teaspoon vanilla

Directions

To cook the squash, cut it in half lengthwise. Remove the stem and scoop out the seeds. Place the squash, cut side down, on a foil lined oiled bake pan. Add about 1/2 cup of water to the pan. Cover loosely with foil and bake at 400 degrees for 45 to 55 minutes, or until the squash is tender and can be easily pierced with a fork. Let cool completely. Then peel and mash, or puree the squash, or put it through a food mill. Measure 1 1/2 cups of squash [use more for a deep dish], and set aside.

Reduce oven to 350 degrees and position on an oven rack in the center of the oven. In a mixing bowl with sm electric mixer, beat the squash with the brown sugar [I just hand mixed it]. Add eggs, milk, spices, salt flour, butter, and vanilla. Beat until well blended. Pour the filling into the chilled pie [I used a dough cover for mine, but open face works, as well] and placed on the center oven rack. Bake for 45 to 55 minutes, or until set. Check after about 35 minutes and loosely set a ring of foil or a pie crust protector over the browned crust [I just put a ring of foil around the outer crust], so it won't get too dark. When the filling is set, transfer the pie to a rack to cool. Serve just warm or at a room temperature with a dollop of whipped topping or whipped cream.

—Submitted by Sherwin Dubren

On Calcium

by Bill Scheffler

Calcium is a key component of cell wall development. Increased calcium levels lead to thicker, firmer cell walls, which improves insect and disease resistance, firmness, shelf life and flavor.

Calcium can be applied at all plant growth stages but is particularly effective between pre-bloom and early fruit development when demand for calcium peaks in all plants.

When used at the proper time, foliar calcium can increase fruit calcium levels and help improve proper nutrient ratios (like N;Ca) that directly influence fruit quality (size, firmness, storage life, flavor and yield.)

For the home grower, the best calcium to apply to plants is powdered milk and molasses mixed in water.

The calcium in powdered milk is calcium gluconate which is highly available. Molasses also has calcium that is very available.

Mix 2 oz powdered milk and 1 oz molasses per gallon of water and spray on the tips of branches before bloom. Spray again when the fruit is about 1/4 - 1/2 inch in size.

Calcium goes into the fruit very early. It's important that the calcium be located at the tip of the branch so that it may be translocated into the fruit.

Calcium that comes up from the soil goes thru the transpiration pathway in the tree and is quickly grabbed along the way in order to strengthen cell walls in the trunk and branches. Very little reaches the fruit.

Foliar feeding calcium onto the branches sometime prebloom (March) will allow the calcium to be absorbed thru the lenticels (pores) in the bark and be in place for fruit set after petal drop.

Calcium can be applied each week if one chooses but the greatest need is early on in the development of the fruit. Calcium and phosphorus are the two minerals most responsible for flavor.

Bill Scheffler

Cider Social



November 5, 2011
Ron Malcolm's House
Inverness, IL



MidFest 2011 Harvest Festival—Chicago Botanic Garden

by Michael Zost

Congratulations to all volunteers for another wonderfully successful Harvest Festival. The weather cooperated and truly helped to bring out the visitors to the garden who enjoyed the goodies we had for sale, the incredible varieties of fruit our members grow, and their plethora of knowledge about fruit growing. And as always, we signed up a few new MidFex members.

I would like to thank Jillian Jablonski, the flower show coordinator at the Chicago Botanic Garden, for her wonderful assistance coordinating our weekend. The Chicago Botanic Garden values our participation as a partner that adds to the botanical experience of its members.

A special thanks goes out to Jeff Postlewaite who suggested that we display our apples and pears in attractive wooden baskets. Visitors and members commented on what an attractive method this was to display our fruit varieties. These baskets can be used year after year and really add a touch of class to our event.

Visitors enjoyed fresh squeezed cider, Amish-made fruit butters (apple, peach, apricot, and plum), and an incredible selection of apples, European pears, and Asian pears. The apple varieties we featured this year were Honeygold, Jonagold, Northern Spy, RubINETTE, KandelSinap, Pink Sugar, Hidden Rose, Spigold, Mutsu, Hudson Golden Gem, Ashmead Kernel, York, Shizuka, Honeycrisp, Melrouge, Surprise, and a Mystery variety from HafsRoad Orchards. The Asian pear varieties included Korean Giant and the European pears included Magness. A special treat this year was provided by MidFex member Chris Anderson who provided several cases of SweeTango, SnowSweet, Sunset Rose, and another experimental variety with commercial promise. Another great addition was Ken Drabik sharing PawPaws and Ron Malcom sharing the exotic fruit Akeba. Dennis Wang out did himself with his culinary skills using fresh fruit to make chunky apple sauce and several other taste treats. And as always, visitors enjoyed the dehydrated fruit skills of Al Cosnow in addition to his wealth of knowledge of fruit growing. Along with Al, Gene Yale and Sherwin Dubren were available to field questions and share their expertise and numerous samples of fruit and experience with fruit growing.

We owe a big thanks to our venders – DoudOrchards of Denver, IN, Nichols Orchards of Marengo, IL, Miller Orchards of Middlebury, IN, Yoder Fine Foods of Gambier, OH, and Hafs Road Orchards of Genoa City, WI.

To our volunteers including Mike Modde, Robin and Jennifer Guy, Brad Platt, Ruth Melulis, Randy Suvada, Jennifer Zhao, OrianaKruszewski, Phil DelMasto, Craig Evankoe, Della Bezanis, Phil Hahn, Tim Hamilton, Chuck High, Chuck Heisinger, Marion House, Bill Scheffler, Tom Hudson, John Banaszak, UshaMurarka, Franz Richter, Rick Jaeger, and Jeff Postlewaite, I owe a huge thank you for taking time to make this year's Harvest Festival a huge success and more importantly a lot of fun. I am already looking forward to Harvest Festival 2012 to make it even better.



Chicago Botanic Garden Harvest Fruit Festival Statement

10/15/11 – 10/16/11

Gross Receipts **5,765.75**

Expenses:

78 cases of apples	2,002.30
7 cases of pears	210.00
8 cases of cider apples	120.00
130 ½ gallons of apple cider	292.50
157 9oz jars apricot & plum butter	323.42
96 16 oz jars apple butter	184.32
92 16 oz jars peach butter	230.00
4 Landscaping With Fruit books	54.28
1 Uncommon Fruit books	25.22
1 Pawpaw cookbooks	11.90
2 Apple peeler/corer/slicers	31.02
5 apple wedgers	17.55
624 ½ peck apple bags	111.61
Handouts (dwarfing, grafting, resources, etc.)	72.69
Bags, plates, crackers, tasting cups, etc.	175.49
Chicago Botanic Garden commission	190.35

Total Expenses **4,052.65**

Net Income **\$1,713.11**



□ □ □ SPECIAL THANKS □ □ □

MidFEx would like to thank Brad Platt for the work that he did developing and maintaining the MidFEx website. Brad spent thousands of hours working on the website over the years. He did this with no labor charge to the club. Brad did such a wonderful job and REALLY was the one who put MidFEx on the international map of being a well-respected organization. The technical aspects of getting things just right, including Gene’s orchard tour, was amazing. It was truly a labor of love, and Brad, we appreciate what you did for the organization!

SCION WOOD DONORS NEEDED

MidFEx is dependent on its members to provide the wide variety of scion wood available at our grafting workshops. Success of the graft is largely the result of the care given to the harvesting and storage of the scion wood. Please observe the following guidelines when contributing scion wood:

1. Cut scion wood only from trees that are free from disease and that have fruited.
2. Cut the wood while it is still fully dormant before the buds start to swell, preferably not more than 2 - 3 weeks before the workshops.
3. Cut only last years new growth that is about the thickness of a pencil or slightly less. Water spouts make excellent scion wood.
4. Scion wood should be cut into 4 - 8 inch lengths with at least 3 buds per stick.
5. Label the bundle (or ideally each stick) with the variety name.
6. Roll the bundle of scion wood in plastic (i.e.: Saran Wrap) and after the first couple of rolls insert a strip of damp paper toweling then finish rolling the bundle in plastic. The paper toweling should not be wet but just damp. The paper towel must not be in direct contact with the scion wood. Too little moisture and the scion wood dries out. Too much moisture and the scion wood molds.
7. Refrigerate. Ideally, apples and bananas should not be refrigerated with the scion wood. They give off ethylene gas that may induce the buds to open.

ORDER ROOTSTOCK NOW

The workshops are one of the principal educational benefits of being a fruit explorer. Each year we aim to have fewer "extra" rootstock available at the workshops so order 2 or 3 times as many trees as you think you have space for. This increases the probability of your success and is an inexpensive course to becoming an experienced grafter. Any surplus of successfully grafted trees make truly unique gifts. Even the unsuccessfully grafted trees are useful for learning about summer budding.

The rootstocks available for the grafting workshops this year are:

Apple:

M27: The most dwarfing apple rootstock - about 15% (usually 4 - 6 feet) of standard size tree at maturity. Requires permanent support of stake or trellis.

BUD 9: Develops into a tree about 30% - 35% of standard at maturity. Developed in Russia. Very hardy. Requires staking.

MARK: Develops into a tree about 30% of standard at maturity. Developed at Michigan State. Should be staked when young and on exposed sites.

Pear:

OHXF333: Compatible with European and Asian varieties. About 50% - 70% of standard pear tree size at maturity.

OHXF97: Compatible with European and Asian varieties. Vigorous, standard size rootstock. Oriana recommends this root for Asian varieties.

Quince C: Perhaps the most dwarfing at about 30%. Good for espalier. Very precocious. Compatible with many European pears. List of compatible varieties will be available at the workshops.

Plum:

Krymsk 1: About 50% dwarfing. Reported compatible with plums, apricots, peaches, and nectarines. Stone fruit is more successfully grafted when it is warmer. We offer it here for those who will take them home and graft or bud later. Beginning grafters are more likely to have success grafting apple and pear.

Prices are \$3.00 each for orders received by January 31st. Rootstock ordered after January 31st or at the grafting workshops will be \$4.00 and selection may be limited. All the rootstock is bare root. **Warning – the past few years we have sold out of some rootstock varieties at the workshops. If you want to be sure to get some then place your order now.**

Ordered items may be picked up at the grafting workshops. Scion wood contributed by members also will be available at the workshops.

2012 GRAFTING WORKSHOP REQUEST FORM

NAME _____ **PHONE:** _____

QUANTITY	ITEM	PRICE EACH	TOTAL
			GRAND TOTAL
Please bring the order with payment to the January meeting or mail to Jeff Postlewaite Midwest Fruit Explorers P.O. Box 93 Markham, IL 60428-0093		Questions? (708) 596-7139 Jeff@FrugalFarm.com	

Your membership may be expiring!**Check your Grapevine address label for your membership expiration date. If it says "12/31/11" or earlier, then it is time to renew.**

MidFEx Membership Application

New Member Renewing Member

Name (please print)			
Address	City	State	Zip
Telephone	E-Mail		

Amount Enclosed: \$15 (1 Year) \$25 (2 Years) \$30 (3 Years)

Mail to: MidFEx Membership
 P.O. Box 93
 Markham, IL 60428-0093

The above information (name, address and phone only) will appear in our Members' Only Directory (June issue) and is never sold or rented to outside interests.

MidFEx Calendar	
Saturday, January 14, 2012	1:00 p.m.: Annual Business Meeting, Soup Bowl Pot Luck, and Kurle Memorial Lecture. Location: Spring Grove Nature Center, Spring Grove Nature Sanctuary, 1111 E. Schaumburg Rd, Schaumburg, Illinois 60193 • (847) 985-2100
February 12, 2012	Submissions due for the next issue of the Grapevine
March 18, 2012	Grafting Workshop, Cantigny Gardens, Wheaton
March 25, 2012	Grafting Workshop, Chicago Botanic Gardens, Glencoe
July 8, 2012	Summer Picnic: Gurnee
October 19–21, 2012	Fall Harvest Festival at Chicago Botanic Gardens
2011 MidFEx Officers and Contacts	
President: Dennis Wang Secretary: Bill Scheffler	Vice-President: Della Bezanis Treasurer: Jeff Postlewaite
MidFEx Online Forum: Members are invited to join the MidFEx forum. Get advice and share your fruit growing experiences with other members. Subscribe to the forum at: http://lists.ibiblio.org/mailman/listinfo/midfex Forum Administrator: Sherwin Dubren (sherwindu@att.net)	MidFEx Web Site: http://www.midfex.org Send anything of interest (links, photographs, fruit info, etc.) to webadmin@midfex.org for consideration for web site posting.
Orchard Guide: Local on-line fruit growing resource developed by a MidFEx member. You enter in the varieties of fruit trees that you are growing. The site estimates when pests will appear based on local weather reports so you can exercise spraying or integrated pest management (IPM) more efficiently. Post feedback on your growing experiences with specific varieties, and read feedback from others about which varieties do well here and which struggle. http://orchardguide.net	
Grapevine articles wanted! Deadline for articles to Robin Guy for next issue: February 12, 2012. Please e-mail articles to Robin and type "GRAPEVINE" in the header. Gathering editor: Robin Guy (editor@midfex.org) Layout editor: Angela Bowman (angelamariebowman@yahoo.com)	Membership: Use enclosed application, see website, email membership@midfex.org Or write: MidFEx Membership P.O. Box 93 Markham, IL 60428-0093

The Grapevine
 Midwest Fruit Explorers
 PO Box 93, Markham, IL
 60428-0093

First Class