

# The Grapevine

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## ***THE PRESIDENT’S MESSAGE***

This year we shifted the schedule of the January winter meeting to encourage folks to get out and harvest some scion wood in preparation for the up-coming (later than last year) grafting workshops. A little change and that

has thrown off our schedule. The March newsletter needs to be published on time and I am running a bit late as usual for my submission.

When I think of it gardening is all about keeping close to a schedule. Plant peppers under the lights February 7<sup>th</sup>, tomatoes 4 weeks later. Don’t forget dormant spray to control leaf curl in the next three weeks. Plan your 2013 grafting varieties, contact members to lock in scion wood, order your root stock. It goes on and on, planning scheduling, doing and tracking. Who says gardening is relaxing!

The shift in schedule might have had a beneficial side effect - we had a huge turn-out on Sunday. Maybe 40 members and seven or eight new members and visitors! The soups, curry and chili were memorable. The best part of the meeting for me was the open session discussion. With topics of figs and raspberries we heard advice and experiences from both old and new members. It was great.

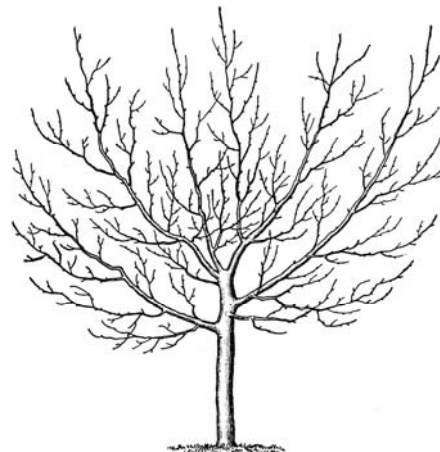
Hopefully it will lead to new and different garden tours. I hope so.

This is a wonderful time of year. I can’t wait for spring (it might be that the 8 inches of new snow is effecting my outlook) I am optimistic that we will have a late blossom, fewer frosts and normal rainfall. When I cut scion wood I noticed that last year’s weather resulted in short stocky spurs on my peaches and two distinct growth periods on the apples.

As always I will ask that you volunteer for the club - it is what makes us “sustainable”. I also want to personally thank Jeff Postlewaite for his 25 years of continuing service as treasurer, buyer of rootstocks and supplies and membership coordinator. His dedication to the club is truly amazing. Best part about Jeff is that he plans to just keep on keeping on! Thanks Jeff!

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## Volunteers Needed at the Grafting Workshops!

Member assistance is needed at the grafting workshops for the following primary tasks:

**Scionwood Sorting & Labeling:** The scionwood donated by members needs to be sorted and labeled. No experience required. (Cantigny & CBG morning)

**Rootstock Sorting & Tagging:** The rootstock is shipped from vendors in bulk. We individually tag the rootstocks, set them in bins to soak, and setup wrapping/bagging stations. No experience required. (Cantigny morning)

**Workshop Staffing:** We need members at the workshops to distribute rootstock, scion wood, and grafting supplies. We also need members with grafting experience to review grafts of novice grafters. (Cantigny & CBG)

If you can assist with any of the above tasks call or email Jeff Postlewaite (708 596-7139, [Jeff@FrugalFarm.com](mailto:Jeff@FrugalFarm.com)) or Bob Walter (630-662-6819 [robjwalter@gmail.com](mailto:robjwalter@gmail.com)) to let them know when and where you can help.

## Scion Collection Guidelines

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.

**NOTE:** When donating scion wood for the workshops, we're now asking donors to provide a list on a single piece of paper that lists the donor's name and the names of all the scion varieties they are donating. This will speed up the scion intake process and assist us in building a catalog of scion at the workshops.

Example:

<b>DONOR:</b> Jeff Postlewaite	<b>DATE:</b> 3/18/12
<b>FRUIT</b>	<b>VARIETY</b>
apple	mutsu
apple	gala
pear	seckel
#	#

## MidFEx Grafting Workshops

### **April 7, 8:30 - 4:30 p.m.**

Cantigny Gardens, 1S151 Winfield Rd Wheaton, IL 60189

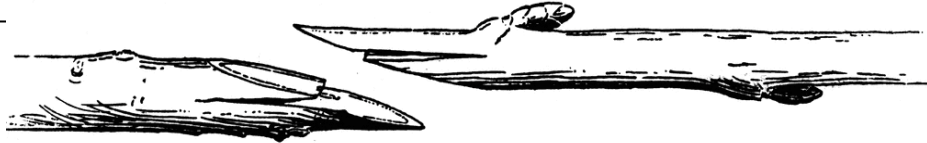
Members and their guests only at this first workshop, please! Find out what grafting fruit trees is all about. Learn the whys and hows with experienced grafters. We will also have an impressive amount of scion wood available for grafting. If you'd like more information about grafting see the Grafting Page.

**Setup: 8:30 a.m. to 12:00 noon.**

**Instruction: 1:00 p.m. to 4:00 p.m.** Lecture begins promptly at 1:00. You MUST attend the lecture from the beginning if you are new to grafting. The lecture will be followed by a practice session. Individual help with grafting will also be offered.

**Directions:** Greenhouse entrance is on Shaffner Road. Reach the greenhouse by going west from Wheaton on Roosevelt Road (I Illinois 38). Turn south on Shaffner about 300 yards (the only road south between the stop lights on County Farm Road and Winfield Road). Look for sign on west side.

**Alternative Cantigny directions:** To reach Roosevelt Road from Route 88 (East West Tollway) take the Winfield Rd exit. Turn north on Winfield Rd. After a while and a number of lights you will pass the main entrance to Cantigny on your right. The next light is Roosevelt Rd (I Illinois 38). Turn right or east on Roosevelt Rd. The next road on your right is Schaffner Rd. Turn south on Schaffner Rd. Continue as above.



### **April 14, 8:30 - 4:30 p.m.**

Chicago Botanic Gardens, 1000 Lake Cook Rd Glencoe, IL 60022

\*Morning session for Members only, afternoon session for members and general public.

**Setup: 9:30 a.m. to 10:30 a.m.**

**Advanced Grafting: 10:30 a.m. to 12:30 p.m.** Members only discussion of advanced grafting techniques for members with grafting experience.

**Instruction: 1:00 p.m. to 4:00 p.m.** Lecture begins promptly at 1:00. You MUST attend the lecture from the beginning if you are new to grafting. The lecture will be followed by a practice session. Individual help with grafting will also be offered.

**Directions:** Chicago Botanic Garden, 1000 Lake Cook Road, Glencoe. Exit either Edens Expressway (94) or Tri-State Tollway (294) onto Lake Cook Road and head east. The CBG entrance is on the south side of Lake Cook Road, just east of the Edens (41). Morning session for members only.



**Additional Information:** Workshop attendees are reminded to bring a sharp thin bladed knife with a maximum 2-3 inch blade for grafting. Very sharp pocket knives and utility knives with replaceable blades have successfully been used for grafting. We will have grafting knives for sale to those that don't have a knife or find that theirs is not up to the task.

**Volunteers are also still needed to help at the sessions, especially at Cantigny in the morning!**

**Remember:** Due to limited space, only individuals actually grafting fruit trees will be allowed in the grafting area. Friends, spouses and children are welcome, but should bring a good book or explore the grounds during the sessions.

## Starting an Espalier Fruit Tree for Beginners and Advanced Grafting Techniques

Oriana Kruszewski

This is to remind you that a grafting techniques session will be held at the second workshop at the Chicago Botanic Garden from 10:30 - 12:00 p.m. on April 14<sup>th</sup>. Members are encouraged to bring in their grafting problems or failures to discuss with other members. We will review other grafting techniques, like the Bridge Graft to repair damaged trunks or Step Graft for making a new leader or for scion and rootstock that are unmatched in size. We also will show how to make an "inter-stem" tree for apple or pear for dwarfing purposes and to overcome incompatibility problems.

Also, I would like to share my method of starting a new espalier tree, since most of our members have run out of space in their yard! I have been lucky to get experience in this area at the Chicago Botanic Garden's fruit island by helping them with their overgrown espalier trees. Many members have shown a lot of interest in this topic as well.

## My Four Native Fruits

Al Cosnow

When people ask me what fruits I grow, I list off apples, pears, plums, etc. Those they know well. But those are fruits not native to the New World, not in their present forms anyway. The four fruits I grow that are native even here in Illinois, they've never heard of, even though we in MidFEX have. Many of us grow these, but I'd like to give my own thoughts on them.

1. **American persimmon.** I love it. This is *Diospyros virginiana*. The other important species in the genus is *D. kaki*, the large oriental persimmon found more and more in supermarkets. We are at the northern edge of the American persimmon's range here, but they do well for me in Glencoe, and not just because I live so close to Lake Michigan; Bob Kurler was growing them well in Hinsdale. The fruit is much smaller than its oriental cousin, and I would describe its flavor as rather a bit sweeter. Like the oriental persimmon it is impossibly astringent until fully ripe, but the belief that it must undergo frost before it is edible is just a folk belief; the frost is a coincidence of the fact that they have to "blet," that is, become very soft to a point that most other fruits would be called far overripe.



Yes, this does occur around the time of frost, and the old-timers put off picking them until frost, thinking it was the frost that caused the bletting that made the fruit finally good to eat. Not so. Forget about the frost. Left on the tree until they develop a little color and become a little soft, like a barely ripe peach, they can be picked and laid out on the garage floor or even a kitchen counter to blet at their own rate. And no hurry to use them up. Other fruits have to be dealt with as they come ripe--not these. Even very mushy they are great, but they can be frozen to be eaten later. So what if they're mushy? That's how they're supposed to be.

And the fruit is splendid. The best use of them in my mind is just to eat them, and I've never grown tired of it. I have had breads and puddings made from the pulp by someone with a lot of patience and willingness to clean a messy kitchen. Not nearly worth the effort in my estimation. I know there are other recipes that use persimmons, including wine, which I have also sampled and didn't think much of, but just plain eating them is the way to go as far as I'm concerned. The trees have males and females (dioecious). One male can pollinize a number of females, or if space is limited, a female tree can have a single male limb grafted onto it. In fact, much as I love my dwarf apple trees, if I had room for only one medium-sized tree, it would be a persimmon tree, female with a male limb grafted on. A persimmon tree left on its own would be rather tall, but the good part is that it blooms on new wood, meaning that it can be cut back quite

## My Four Native Fruits, continued

a bit when dormant and still bloom in the spring on the new growth. (The blooms are tiny.) Did I say it bloomed in the spring? when dormant and still bloom in the spring on the new growth. (The blooms are tiny.) Did I say it bloomed in the spring? Where I am it blooms--hold onto your hat!--the third week in June. The wood is somewhat brittle, and branches break off here and there, but it doesn't matter, because the new growth that follows is actually desirable. And being at the northern edge of its range, it has no pests or diseases to deal with. One pruning a year (if that often), and I'm done. If I had it to do over, I would have started with persimmons a long time ago.

2. **Elderberry.** When I moved onto my property in 1975 there were a large number of elderberry bushes, undoubtedly grown from seeds carried in bird droppings. (There are named varieties of elderberry, but I haven't seen these. Mine are wild.) They were too much of a good thing then, and since then I've removed most of them, leaving two large clumps. The clumps spread slowly and grow to about 7 feet, but since they bloom on both old and new wood, I can cut them back from time to time if the clumps become too wide or too tall. This is a fruit I can hardly say I actually grow: I didn't plant it, I don't water or fertilize it, I don't treat it for pests or diseases because it doesn't have any, just every couple of years I do some hit or miss cutting back.



It is really useful as an informal ornamental at any height you'd like to keep it. The foliage is attractive, the blooms are beautiful, rather like a huge Queen Anne's lace, and the clusters of deep purple berries hanging down are striking. Well, striking for a little while, because you'd better pick them quick before the birds get to them. Birds LOVE elderberries--there are kinds of birds I see only if there are ripe elderberries, no other time of year. The bushes, if not regularly cut back, are too large to net (for me anyway), so I depend on scary balloons and soaring falcons on fiberglass poles to keep the birds away for those few days between nearly ripe and full purple ripeness. Then I harvest the clusters PDQ. The trick to harvesting is to cut off the clusters off whole and drop them into a ziploc bag. Put the bag into the freezer, and in a day (or a couple of months), shake the bag, and the berries will all come loose. Then they can be processed.

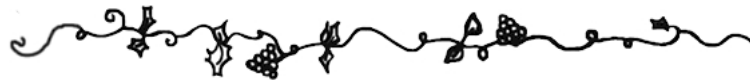
I said I had two clumps. I realize that these must be two different clones. First of all, elderberries are not self-pollenizing, so each one must be pollenizing the other, since they both have fruit; and second, one clone ripens about ten days later than the other. This different time of ripening gives me a second chance at a harvest if the birds beat me to the earlier clone. The only use I have made of the berries is for jelly, which is excellent, with a flavor about halfway between Concord grape and blackberry. I have never made pie, nor elderberry wine, nor the fritters they say can be made from the flat blossom heads.

3. **Pawpaw.** I went through this in a previous Pomona. I consider the pawpaw a curiosity, a big tree I would grow only if I really, really had space I didn't have the foggiest notion what to do with. Yes, it is a native American, yes, I grant that it is attractive summer and fall, yes, it has no pests or diseases this far at the northern edge of its range, and yes, the fruit has a luscious rich flavor—that is, a rich flavor for the several days between the time those large fruits are too green to eat and the time they are unpleasantly overripe. I admit that on two occasions I have tasted pawpaw wine made by professional winemakers, and it was every bit as good as the finest sweet Moselle. And at the U. of Kentucky experimental orchard they gave me pawpaw ice cream that was exquisite. But those things were made by trained paid employees with special equipment, followed by a cleanup crew that did the dirty work afterwards. Me--I have half an acre in the suburbs and a home kitchen, and if I had it to do over, I would never have started with pawpaw.



## My Four Native Fruits, continued

4. **Serviceberry.** (*Amelanchier sp.*) Also called Juneberry or saskatoon or a few other names. They are planted all over this area as ornamentals for their white blossoms that come somewhat after apple bloom and for the red foliage in autumn. Hardly anyone realizes how good the fruit is. I have my own, and our member Sally Didrickson and I know a place in a public park where there are a number of these growing. (I can tell you where, but then I'll have to kill you.) Growth habit is generally like that of a tall shrub, tending to be all woody legs on the bottom after a few years and requiring removal of the oldest canes from time to time, like a lilac bush. Most of the time my neighbors don't know that their bushes even bear fruit, as the birds take each berry as soon as it shows a little color. This is another berry that birds love, but I love it too and will go to great lengths to keep the birds away. The berries are about the size of a blueberry and with a somewhat similar flavor, but different too, sometimes with a suggestion of almond. If you manage to harvest only a small amount, there is nothing better on a bowl of Wheaties. If you come up with enough, serviceberry pies are great. I also have a family friend who makes jam from them.



## Grapevine Articles Wanted!

Deadline for articles to Robin Guy, gathering editor, for next issue is May 11, 2013. Please e-mail articles to Robin at [editor@midfex.org](mailto:editor@midfex.org) and type "GRAPEVINE" in the header. We want to hear about all things fruit – related articles, discoveries you've made, recipes, your success stories and failures. By sharing with the group, we will all learn!

## Winter meeting Summary By: Bill Scheffler

- 1) Jeff Postlewaite gave the treasurer's report. There was some deficit from last year because we stocked up on books anticipating a shortage of apples to sell at Harvest Fest. Otherwise we have a healthy balance and are in good shape.
- 2) By-Law discussion and vote:
  - A) Change the dates of the Winter meeting. It is proposed that the President determine a Quarterly meeting to be held on a weekend afternoon. Motion passed.
  - B) A motion to slightly change the Registry Agent was proposed and passed.
  - C) It was proposed that the appointment of Forum moderator and Webmaster be made by the Secretary (as chair to the Education and Publication committee). After some discussion, this proposal was declined and the President will present a new proposal at the summer meeting. Generally the group felt the nomination should be made by the executive board. We will vote on the resolution at the summer picnic.
- 3) A motion was made for all officers to continue in their present roles. The motion passed. Jeff Postlewaite was given a hearty round of applause for his continuing dedicated service as Treasurer and it was recommended that someone assist Jeff in his duties of ordering rootstock and other supplies. Bob Walters volunteered to help. Thank you Bob!

4) The 2013 Summer picnic will be at Pat Driscoll's home. It was strongly recommended that the host for the 2014 picnic assist Pat so that next year's host will be familiar with the logistics of getting the tents and chairs, ordering food, etc. Al Cosnow volunteered his home in Glencoe. It is close for many people, has ample street parking and most members know how to get there. Al has a diverse selection of plant material. Bill Scheffler mentioned that Primrose farm in St. Charles has a half-acre orchard, picnic tables, a wood pavilion and ample parking. It is run by the Park District and open to the public. These are now under consideration.

5) Tim Hamilton reported that Pat Driscoll is available to do a special program in May on the topic of small gardens of France and possibly one other speaker as well. Tim wanted to know how members felt about having a meeting in May and there was a positive response to the idea but there is no conclusion yet.

6) Scionwood/Grafting Workshop discussion. Scionwood was collected and some details of this years grafting workshop were discussed. Last year the clinic was early in the spring and some felt it was too early so we shall see if the later date makes a difference. People were reminded to collect their scion wood early before the buds begin to break.

7) 2013 Pruning workshop; Al Cosnow asked if we wanted to have a spring pruning workshop, possibly at the Itasca Park District building. That site is easy for club members because the Park District cleans up the branches the next day. Oriana suggested Franz's home orchard and it was suggested to van pool and have a road trip to his home in LaSalle County. There was very favorable response to that idea. Al mentioned that apple trees were best pruned in August and he suggested we plan the road trip for that time and there was general agreement for that idea.

8) Open discussion. Our speaker did not show up so we held an open forum for members to discuss their thoughts and experiences with figs and raspberries.

Several members shared at length their techniques to working with figs that actually produced quite a large amount of fruit. We are an easy group to inspire and a vigorous discussion followed these reports.

March is the time for pruning and dividing raspberries and some members will be receiving Brandywine Raspberries to add to their collection. This led to a discussion of best practices and biggest frustrations with raspberries.

Oriana closed the open forum time with a recommendation for Autumn Olive berries and recommended we try some jam as well as her walnut-vodka tincture to cure what ails you.

The official meeting was adjourned at 3:30pm but the sharing and conversation continued well into the afternoon.

## Traps for Monitoring Fruit Insects Rick Weinzierl

Excerpted from the *Illinois Fruit and Vegetable News* (University of Illinois) 18(19) Feb 20, 2013. By: Rick Weinzierl (217-244-2126; [weinzierl@illinois.edu](mailto:weinzierl@illinois.edu))  
Used with permission.

I always stress the use of pheromone traps to monitor several key insect pests of fruits, especially apples and peaches, and it's time for my annual primer (with updates) on the who, what, when, where, and how of insect trapping. Keep in mind that traps for fruit insects, with the exception of apple maggot traps for growers with just a few trees, do not catch enough insects to reduce infestations, they simply provide indications of the timing of their presence and a very rough measure of their abundance. For fruit growers who have

not already done so, NOW is the time to order pheromone traps for key insects. Traps are available and useful for monitoring many insects of fruit crops, and the ones listed in the table that follows are probably the most important for most Illinois fruit growers. Other pests that may be worth monitoring with traps include dogwood borer, spotted tentiform leafminer, redbanded leafroller, and obliquebanded leafroller in apples. Contact me if you want more information on these insects. Notice that the list this year includes spotted wing Drosophila, a new invasive pest of fruits.



## Traps for Monitoring Fruit Insects, continued

**What kind of traps work best?** A few companies manufacture traps, and all have a similar range of designs. Trecé is still the best known, but Scentry, Suterra, Alpha Scents, and others are also reliable providers. Over the last few years, the trap design that has become most widely used for fruit insects in general is the large plastic delta trap; Trecé sells it as the Pherocon VI trap, and Suterra, Scentry, and a few other suppliers simply call it a large plastic delta trap (LPD). This trap is quick to set up and easy to maintain, because unlike earlier "wing traps," the sticky trapping surface is provided by an exchangeable card that slides in and out quickly and easily. It is MUCH faster to change sticky liners on this trap than it is to change the bottoms of the wing traps we used several years ago. If you bring the trap "shell" indoors at the end of the season, you can expect to get 2 to 3 years use from each trap (while replacing lures and liners as needed).

**How do traps work?** Most (not all) of the insects listed in the table below are moths in their adult stage. For all the moths typically monitored using sticky pheromone traps, the trap must be baited with a pheromone lure—usually a small piece of rubber or plastic containing a synthetic blend of chemicals that is very similar to compounds used by female moths to attract males. When traps capture male moths, that serves as an indication that females are also present, and mating and egg-laying are occurring. When you order pheromone traps, you also must order lures for the specific insect(s) you wish to monitor. (Sometimes you may order "kits" that come with a combination of traps and enough extra sticky liners and lures to last the season.) Remember that although you may use the same type of trap to monitor different pests, you must use only a single lure per trap ... it does not work to put lures for codling moth and tufted apple bud moth in the same trap. Depending on the pest species, lures usually last 2 to 8 weeks (suppliers can tell you the effective life of the lures they sell), so you have to order enough lures to last through the whole season.

For apple growers in the northern half of Illinois, monitoring the flight of apple maggot flies also is necessary. Traps for apple maggot flies rely on appearance (especially the color and shape of a bright red apple) and the use of a food odor ("apple volatiles") instead of a pheromone, and they are designed to capture female apple maggot flies ready to lay eggs on fruit. All the major suppliers of insect traps carry these kinds of traps. Growers should order the red spheres, tubes or tubs of stick-um or tanglefoot, and the food lures recommended by the supplier. Apple maggot traps may be used without any food lures; counts are interpreted accordingly.

### **How many traps are needed for each pest species?**

There are no precise answers, but in general, for the moths that are pests in Midwest fruit crops, I consider it adequate to use 3 pheromone traps per pest species per each individual block of trees or vineyard up to 5-10 acres in size. Guidelines often recommend at least 3 traps per pest species for any orchard up to 10 acres in size and 1 more trap for every 3 to 5 acres above 10. To monitor 50 acres of trees in 3 or 4 separate blocks, use at least 3 traps per block and at least 9-12 traps total for each pest species. Always use at least 3 apple maggot traps (red spheres) per block of trees. See the table below regarding placement of traps. Remember that you should check these traps and record counts in each at least twice per week. If you have only one relatively small block of trees, you may want to order 3-trap "kits" that suppliers package for each of the major pests. Kits with "standard" lures will include 3 lures per trap, but because the lures for most will have to be replaced every 4 weeks, most Illinois growers will need yet another 2 extra lures per pest species per trap to get through the entire season. Suppliers also sell these extra lures and extra "liners" (the sticky trapping surface) for traps. If you operate an orchard larger than 10 to 15 acres, you'll need more traps, so don't "mess with" 3-trap kits; contact a supplier and make plans to order in bulk. "Long-life" lures are available for codling moth and oriental fruit moth (and some other species) ... these lures last 8 weeks between changes and are the best choice for almost all Illinois growers.

For apple growers in southern Illinois, it has been a few years since we saw some problems with tufted apple bud moth in orchards that were treated pretty much exclusively with organophosphates. With greater reliance on alternative chemistries in recent years, this pest has not reached economic levels in many Illinois orchards in the last several years (to my knowledge), but I'm including it in the following table because it still warrants attention in some orchards.

This year I've added a new pest to the list of trapping targets – spotted wing *Drosophila*. This insect has been "star villain" at most of our Extension programs on fruit insects all winter, and it is likely to be a pest of concern for a number of fruit crops – especially strawberries, blueberries, blackberries, peaches, and raspberries – in 2013. For summaries on its life cycle, distribution, and management, see the Michigan State University Spotted Wing *Drosophila* page, and issue 18:14 of this newsletter.



## Traps for Monitoring Fruit Insects, continued

<b>Pheromone trapping guidelines for major fruit insects</b>		
Crop and Pest	When should you use traps?	Where should you hang traps?
Apples -- all of Illinois Codling moth	Early bloom through harvest	At eye level or higher (upper third of canopy is best), spaced throughout the block, including one somewhere near the upwind edge and one near the downwind edge.
Apples -- south of I-70 Tufted Apple bud moth	April 15 through harvest	same as above for codling moth
Apples -- north of Springfield Apple maggot	June 15 through harvest	In the outer portion of the canopy of trees on the edge of the block ... VERY visible to adults flying into the block (remove foliage around the sticky red spheres). Hang in border rows or end trees nearest any woods or brush outside the block.
Peaches -- "Lesser" peachtree borer	Bloom or petal fall through harvest	similar to codling moth, but trap height should not exceed 5 to 6 feet
Peaches -- "Greater" peachtree borer	May 15 through harvest	similar to codling moth, but trap height should not exceed 3 to 5 feet above ground
Peaches -- Oriental fruit moth (In southern IL, trapping for Oriental fruit moth in apples is also recommended.)	Green tip to pink through harvest	similar to codling moth, but trap height should not exceed 6 to 8 feet above ground
Grapes -- grape berry moth	Bloom through harvest	Hang traps on the top trellis wire. Place traps in the outside rows and near ends of rows; concentrate traps on edges near wooded areas. (Note that where GBM populations carry over in wild grapes in woods near vineyards, mating may occur there, mated females may lay eggs in the vineyard, and traps may not capture many (or any) males in the vineyard itself.)
Strawberries, blueberries, blackberries, peaches, grapes, and raspberries –Spotted wing Drosophila	From first coloring of fruit through harvest	Hang traps in shade near ripening fruit. Although a small trap (jar with openings) is available commercially, it is not as sensitive as the trap described at <a href="http://www.ipm.msu.edu/invasive_species/spotted_wing_drosophila/monitoring">http://www.ipm.msu.edu/invasive_species/spotted_wing_drosophila/monitoring</a> . Using a yeast-sugar mix (1 Tbsp. active dry yeast: 4 Tbsp. sugar: 12 oz water) as bait in the traps makes them more attractive than using apple cider vinegar. Yellow sticky cards (3"x5") available from Great Lakes IPM can be cut in half and hung in the cups.

### Midwestern Suppliers of IPM Traps:

#### Great Lakes IPM

10220 Church Road  
 Vestaburg, MI 48891-9746  
 email: [glipm@greatlakesipm.com](mailto:glipm@greatlakesipm.com)  
 On the web at: <http://www.greatlakesipm.com>  
 989-268-5911  
 800-235-0285  
 FAX: 989-268-5311

#### Gempler's

P.O. Box 44993  
 Madison, WI 53744-4993  
 On the web at: <http://www.gemplers.com/pheromone-lures>  
 1-800-382-8473 (U.S.A.)  
 FAX 1-800-551- 1128

## Texas Peach Cobbler

Submitted by Tim Hamilton

### Filling-

- 12 ripe sliced peaches or a bag of frozen in a cup of sugar from last year's harvest. Add some raspberries if you got 'em.
- 1/2 cup of sugar
- 2 teaspoons of cinnamon
- 3/4 teaspoon of ginger
- 3/4 teaspoon of vanilla

Combine in a bowl and set aside

### Batter-

- 1/4 cup un-salted butter
- 1 1/4 cup flour
- 3/4 cup sugar
- 2 teaspoons of baking powder
- 1 cup milk

Preheat oven to 350 F

Melt the butter in a 9X13 pan. In another bowl mix the other ingredients of the batter and blend lightly. Spoon the batter evenly over the melted butter in the pan. Pour the filling on top. Bake for 45-55 minutes until batter oozes to the top and browns.

Share with your MIDFEX friends!



## Great Peach Variety

Brad Platt

I came across a really great peach variety, which I feel is worthy of attention and sharing with the club. The variety is PF 24-007 (which I call my James Bond peach since it's the easiest way to remember the #).

I really like the taste of this peach! It had the best flavor of the 4 peaches I grow and set a lot of fruit for such a young tree growing in a pot. Also the peaches are very large!

I purchased the peach in Spring 2011, and it's growing in a large pot. It produced over a dozen peaches last year even though we had that crazy spring. A lot of other fruit trees blossoms got decimated by frost after the early thaw out. Currently it's dormant in my unheated garage. I plan on planting it in a permanent location in spring 2013.

I purchased the tree from Cummins Nursery - [www.cumminsnursery.com](http://www.cumminsnursery.com). It's on Krymsk 1. The tree I received from them was of excellent size and health. The catalog says it ripens 22 days after Red Haven. I also grow Contender, PFC Cold Hardy, and one more. I live just west of Racine, WI, so my climate is a little colder than most our members. The obvious caveat is that two years growing this tree is not long enough to find out all of its flaws.

For more information take a look at:

[http://www.flaminfury.com/www.flaminfury.com/Flamin\\_Fury\\_Peach\\_Varieties\\_2\\_2\\_1\\_2.html](http://www.flaminfury.com/www.flaminfury.com/Flamin_Fury_Peach_Varieties_2_2_1_2.html)

I am about to order peach variety PF Fat Lady (patented as PF 35-007). It supposedly will ripen 45 days after Red Haven. Does anyone grow this tree or tasted its fruit?

For new members, even though peaches are short-lived trees, they are worth growing because a ripe peach picked off the tree is so much more flavorful than the peaches you find at the supermarket. They explode with flavor and juice. There is no comparison with supermarket peaches, which are always shipped hard.

## Summary of Financial Status - 01/01/2012-12/31/2012

**Summary of Income:**

Harvest Festival	5,356.00
Grafting Workshops	2,514.00
Memberships	1,383.00
Misc Sales (picnic auction, sales to members)	131.00
Interest	2.93
<b>Total Income:</b>	<b>\$9,386.93</b>

**Summary of Expenses:**

Harvest Festival	6,276.44
Grafting Workshops	2,521.14
Grapevine	1,277.97
Picnic	710.76
Insurance	404.00
Meeting Expenses (speakers, refreshments, etc.)	434.00
Other Correspondence	98.52
Illinois NFP filing fees	10.00
Web Site / Internet	111.25
PA System	140.00
Embroidered Hats, T-Shirts	674.50
<b>Total Expenses:</b>	<b>\$12,658.58</b>

**Net Income (Loss):** **(3,271.65)**

**Treasury Balance as of 12/31/12:** **\$10,928.24**

Notes:

1. Harvest Festival expenses include fruit butters, books, and bags still in inventory.
2. Grafting Workshops expenses include knives, books and root bags still in inventory.

Your membership may be expiring! **Check your Grapevine address label for your membership**

**expiration date. If it says "3/31/2013" or earlier, 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.

<b>MidFEx Calendar</b>	
<b>April 7, 2013</b>	<b>Grafting Workshop</b> , Cantigny Gardens, Wheaton, IL - 9:00 – 4:30 p.m.
<b>April 14, 2013</b>	<b>Grafting Workshop</b> , Chicago Botanic Gardens, Glencoe, IL - 9:00 – 4:30 p.m.
<b>May 11, 2013</b>	<b>Submissions due for the next issue of the Grapevine</b>
<b>July 14, 2013</b>	<b>Summer Picnic</b> – Patrick Driscoll, 203 E. Olive Ave, Prospect Heights, IL
<b>Summer 2013</b>	<b>Member Orchard Walks</b> – VOLUNTEER YOUR YARD!
<b>August 2013 TBD</b>	Lectures: Public Gardens of France – Pat Driscoll and David Doud on EverCrisp apple. Details TBD.
<b>October 19, 20, 2013</b>	<b>Fall Harvest Festival at Chicago Botanic Gardens, Glencoe (18<sup>th</sup> set up)</b>
<b>November 3, 2013</b>	<b>Apple Cider Social, Location TBD</b>
<b>MidFEx Officers and Contacts</b>	
<b>President:</b> Tim Hamilton <b>Secretary:</b> Bill Scheffler <b>Vice-President:</b> Craig Evankoe <b>Treasurer:</b> Jeff Postlewaite	
<p><b>MidFEx Online Forum:</b> Members are invited to join the MidFEx forum. Get advice and share your fruit growing experiences with other members. Subscribe to the forum at:  <a href="http://lists.ibiblio.org/mailman/listinfo/midfex">http://lists.ibiblio.org/mailman/listinfo/midfex</a></p> <p><b>Forum Administrator:</b> Sherwin Dubren (<a href="mailto:sherwindu@att.net">sherwindu@att.net</a>)</p> <p><b>Membership:</b> Use enclosed application, see website, email <a href="mailto:membership@midfex.org">membership@midfex.org</a> Or write: MidFEx Membership, P.O. Box 93, Markham, IL 60428-0093</p>	<p><b>MidFEx Web Site:</b> <a href="http://www.midfex.org">http://www.midfex.org</a>            Send anything of interest (links, photographs, fruit info, etc.) to <a href="mailto:webadmin@midfex.org">webadmin@midfex.org</a> for consideration for web site posting.</p> <p><b>Member Area first time login:</b>  <b>username</b> is your last name (case sensitive exactly as on your address label) plus a '-' plus your 5 character zip code. Example "Doe-60010". <b>password</b> is your <b>username</b> as described above plus a '-' plus your membership expiration date expressed as 6 numeric characters. Example "Doe-60010-063012"</p>
<p><b>Orchard Guide:</b> 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. <a href="http://orchardguide.net">http://orchardguide.net</a></p>	
<p><b>Grapevine articles wanted!</b> Deadline for articles to Robin Guy for next issue: May 11, 2013. Please email articles to Robin and type "GRAPEVINE" in the header. <b>Grapevine Gathering editor:</b> Robin Guy (<a href="mailto:editor@midfex.org">editor@midfex.org</a>) <b>Layout editor:</b> Vanessa Smith</p>	