

The Grapevine

March 2014 • The Journal of the Midwest Fruit Explorers • Vol. 38 No. 1



THE PRESIDENT'S MESSAGE

My name is Craig Evankoe and I'm your new president. I have been a member of MidFEx since 2004 and currently my orchard consists of about 60 apples, 30 pears plus plums, persimmon, paw paw, grapes, blueberries, cherries, saskatoons, highbush cranberries, elderberries and raspberries.

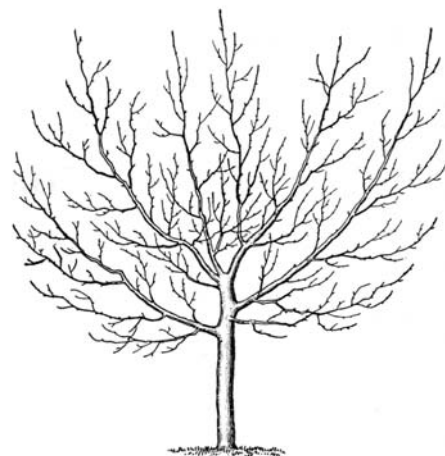
Some of you may remember I held the annual picnic at my place several years ago. I will try my best to serve the club by organizing our amazing members and adding to the membership.

I was elected at the annual lecture meeting this past January 26th. For those of you who were not willing to brave the cold snowy weather you missed a fantastic potluck lunch. Members brought in some incredible dishes including 4 kinds of chili, squash soup, pasta salads and dessert. I'm telling you the food was worth the trip alone. The only fault I had was that I could not find suitable doggie bags. Oh, and Franz was kind enough to bring in apples, cider and apple chips. Vicki Nowicki gave us a very informative and interesting talk about sustainable gardening. If anyone is using these techniques, we'd love to hear about it.

It's hard to believe the weather will improve and we will be seeing our fruit trees flowering again but trust me that we've scheduled grafting sessions and I hope to see many of you there to help tag scion wood and to help teach grafting to new students.

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Attention Scion Donors and Seekers!!!

Are you coming to the spring grafting workshops [preferably the 1st]? Are you looking for some special variety of scion wood? Can you bring in scion wood if needed?

If you answered yes to the above questions I need your help to try to organize our collection in an efficient manner and reduce set-up work. Last year's scion wood varieties included 173 apple, 15 pear, 8 asian pear and assorted other fruits (see the 9/13 issue of the Grapevine for the list). We sorted, labeled and displayed hundreds of scions. After the 2nd workshop we threw away hundreds.

This year I am going to try to be a clearing house to match demand with supply. I am asking the members planning to attend to carefully and realistically consider what types of scion wood they would like and what they could bring. Do not forget the more uncommon fruit.

Now, please send me a short list of what you want by fruit type and variety (I don't always recognize variety names), a longer list of what you could bring if requested along with your phone number. I will compare lists and then call everyone to ask for scion wood to be collected.

When bringing scion wood please use labeled ziplock bags (which are easier to handle, store and do a better job of preventing drying out) and collect as late as possible while still dormant. Remember to bring extra bags to take home your scion wood and rootstock.

Contact me ASAP at: kjkuchel@yahoo.com, 847-398-6487 (days/weekend are best)
Or send a message via USPS: Kevin Kuchel, 2100 George St., Rolling Meadows, Ill. 60008

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. Put the bundle in a zip-lock or similar plastic bag, expel as much air as possible, and seal.
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 ask 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:

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

MidFEx Grafting Workshops

March 23, 8:30 a.m. - 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. ****Please note:** Unless rootstocks were preordered, each attendee will be limited to three (3) rootstocks each

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.



March 30, 8:30 a.m. - 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. ****Please note:** The purpose of the grafting workshop is to learn how to graft. Nonmember beginners will learn how to graft selected apple varieties on apple rootstock. Unless rootstocks were preordered, each attendee will be limited to three (3) rootstocks each.

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! We request that everyone bring newspapers – not glossy sheets, please.

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.

Advanced Grafting Techniques and Espalier Check-In

Oriana Kruszewski

A grafting discussion will be held at the 2nd grafting workshop at the Chicago Botanic Garden from 10:30 am to 12:00 pm on March 30th. Members are encouraged to bring in their grafting problems or failures to discuss with other members. We will review other grafting techniques beside the whip and tongue method such as using a bridge graft to repair damaged trunks or step graft for making a new leader, or what can be done if the scion and rootstock that are unmatched in size. If time permits, we also can talk about how to make an "inter-stem" tree for apple or pear for dwarfing purposes and to overcome incompatibility problems. For those who started a new espalier tree last year, please bring in a photo or the tree for further discussion.

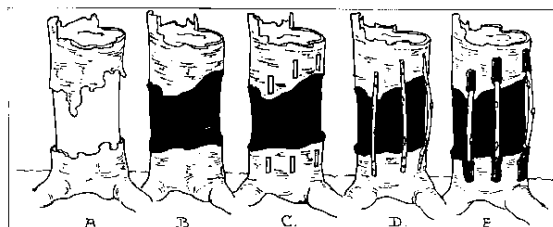


Figure 1. Steps in performing a bridge grafting operation.

Volunteers Needed at the Grafting Workshops!

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

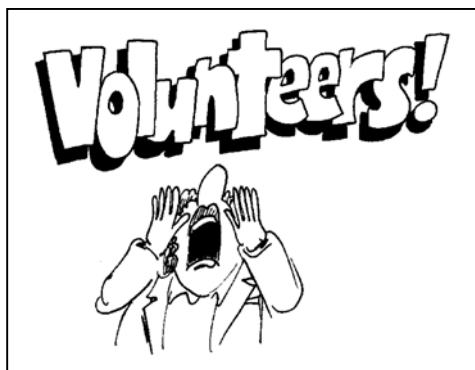
Scionwood Sorting & Labeling: The scionwood donated by members needs to be sorted and labeled. No experience required. (Cantigny & CBG morning)

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)

Newspaper supply: We request that everyone bring newspapers for wrapping – no glossy sheets, please.

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



Winter meeting Summary

By: Bill Scheffler

The January 26th winter meeting was called to order at 2:00 pm by Club President, Tim Hamilton. 40 people were in attendance.

* **Welcoming remarks;** A big thank you to everyone who brought food which was very delicious this year. We easily could have had our meeting around the food table! Also a big thank you to Dennis Wang for reserving the room at the Spring Valley Nature Center. It's an excellent venue for us to have our meetings.

* **Treasurers report;** Jeff Postlewaite discussed Grapevine postage and printing which is a considerable expense. There is a lot of time involved as well. A motion was proposed; the Club will set up and post an electronic version of the Grapevine and set up an opt-in system for those willing to do that. Motion passed.

Jeff also reported on the financial results from Harvest Fest.

* **Speaker;** Vicky Nowicki discussed her edible landscaping and seed saving.

* **Grapevine;** Robin Guy and the Grapevine team need volunteer help for Grapevine layout.

* **Rootstock orders due by end of January**

* **Scion wood;** please provide a list of scion wood that we are bringing. Club will make a catalogue of cultivars that members have.

* **Cider press discussion;** Patrick Driscoll showed photos of his outstanding restoration work to the hand press cider mill that the club has. A generous and grateful round of applause showed everyone's appreciation for his fine work. It was recommended that the club purchase a motorized cider press to accommodate the sometimes significant amount of apples that members have. The hand press is great for public demonstration but very labor intensive for large quantities of apples. Patrick showed pictures of motorized presses that are available. A motion was made and approved to purchase the motorized press from Happy Valley.

* **Tripod orchard ladders;** Patrick showed photos, descriptions and prices for orchard ladders and people who are interested, were encouraged to join in to make a group purchase. Send a note to Patrick to order.

* **Election of officers for 2014;**

Nominated;
Harvest Fest; Michael Zost (approved)
Treasurer; Jeff Postlewaite (approved)
Secretary; Bill Scheffler (approved)
Vice President; Pat Driscoll (approved)
President; Craig Evanko (approved)



The meeting was adjourned at 3:30pm.

Upcoming Pruning Workshop

Our annual member-hosted pruning workshop is a great way to hands on experience with member guidance and discussion. Please bring your own tools to practice with.

Sunday, April 13th, 1:00 p.m.

Patrick Driscoll
203 E. Olive Ave.
Prospect Heights, Il. 60070



From the intersection of Palatine road and Wheeling road in Prospect Heights, head south on Wheeling road a half **mile to Olive Avenue. Go west on Olive two blocks to 203 E. Olive.**

Grapevine Articles Wanted!

Deadline for articles to Robin Guy, gathering editor, for next issue is May 11, 2014. Please e-mail articles to Robin at 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!



Lecture on Extending Fruit Freshness in Storage

We are pleased to host Dr. Randy Beaudry from Michigan State University for MidFEX's annual summer lecture. Dr. Beaudry's research at MSU encompasses "assessing the quality of harvested plant products and the development of technological interventions to improve quality maintenance" and will primarily be speaking on extending the life of fruits in storage. His extensive work with apples makes his lecture of particular interest to our group.

Lecture details: Sunday, June 22, 10:30 a.m.
Chicago Botanic Garden, Linnaeus Room

Dr. Randolph Beaudry, Professor and Graduate Program Director
Michigan State University
Dept of Horticulture, Plant & Soil Science

To read more about Dr. Beaudry's work, visit:
<http://www.hrt.msu.edu/randolph-beaudry/pg2>



Growing Fruit in Minnesota

Jim Lipka

If you consider Minnesota in the winter to be a vast frozen land of endless prairie, you are at least partially correct – but not about the endless part – eventually you get to the Dakotas! Minnesota, even the warmer parts in the southeast along the Mississippi River, generally is much colder in the winter than the Chicagoland area. The warmest parts of Minnesota (in the southeast near LaCrosse, WI) are colder than all but the area around Galena in Illinois. As you move from SE Minnesota to the NW, the coldest winter temperatures drop another 30 degrees from what they are in Chicago. Most of the varieties of popular apples, pears, cherries, plums and other tree fruits in Chicagoland are not cold hardy in Minnesota. But that is not to say that tasty fruit cannot be grown here.

Minnesotans have been breeding and selecting cold hardy fruits for about 150 years. Because of the climate, a search for cold-hardy apples was needed. The first prominent example of Minnesota apples is the Wealthy apple introduced by Peter Gideon in 1868. Gideon's breeding program set the precedent for the current fruit breeding program University of Minnesota's Horticultural Research Center (HRC <http://www.apples.umn.edu/>), perhaps best known for the Honeycrisp, Zestar!® (Minnewashta cultivar), SnowSweet® (Wildung cultivar), Frostbite, Chestnut Crab and SweeTango® (Minneiska cultivar) apples. Minnesota doesn't have a large commercial fruit industry, but apples are the most economically important fruit product grown here. There is a burgeoning grape industry, with vineyards and grape wineries expanding rapidly (<http://www.grapes.umn.edu/>). Marquette, Frontenac, Frontenac Gris and LaCrescent are all University of Minnesota varieties helping to drive this new industry. Additionally, cold-hardy pears, plums, apricots and cherries have been released from the HRC and other upper Midwest breeders.

Apple production in Minnesota does not even make the top 10 states in order of production (the big five being Washington, New York, Michigan, Pennsylvania, California), but the industry has a large direct to consumer market. Ask a Minnesotan what is the best pie apple, and you'll undoubtedly hear "Haralson"! Ask anyone else, and you're likely to hear Northern Spy. Northern Spy is not sufficiently "Northern" to survive some of our colder winters. Haralson is a great apple, but pretty much unknown outside Minnesota and Wisconsin. Not so for some other varieties like Honeycrisp. I can remember my first years in MidFEx when the Honeycrisp apple was clearly driving not only the expansion of the commercial apple industry, but also bringing in lots of new members to MidFEx in search of the then-holy grail of pommies. Tree fruit breeding at the HRC is run under the direction of Jim Luby and David Bedford, with a dedicated staff of employees, undergraduate, graduate and post-doctoral students and volunteers (occasionally including me).

The Minnesota Apple Growers Association (MAGA) at <http://www.minnesotaapple.org/> represents the commercial apple industry. MidFEx is an institutional member of the MAGA, which means that MidFEx members can attend MAGA events for almost no cost. MAGA meets for two days every January in LaCrosse, WI, which is on I-90 just across the Mississippi from LaCrescent, MN. It's a nice day's drive from Chicago, crossing some beautiful geography in Wisconsin. The meeting has a number of commercial vendors and a fantastic seminar and workshop program. David Bedford has given an excellent workshop every year, covering topics like new orchard planting, pruning, varietal and rootstock selections. Speakers from Cornell, Washington State, the University of Minnesota and the Minnesota Department of Agriculture have given excellent talks on IPM, rootstocks, planting density, new pest pressure, orchard management, fruit sales and fruit product sanitation. One outstanding feature of the MAGA is how it works closely with the food shelves and food banks in the Wisconsin/Minnesota region. Growers allow volunteers to come in and glean apples from their orchards and they donate excess stock to the food banks. I encourage all MidFEx members to consider a trip "up north" this January to come to the MAGA meeting.

MAGA also holds a summer tour/picnic in July. This is another event that a MidFEx member might enjoy. The 2013 summer tour was held at Pepin Heights Orchard in Lake City, MN. Pepin Heights has the master contract with the University of Minnesota for the new SweeTango apple, available only to commercial orchardists who are part of the growers' cooperative. Previous meetings have been at other orchards or at the U of MN HRC. The 2013 tour included a narrated drive through the orchards, with a couple of stops for talks. One particularly interesting talk was on apple pollination, fertilization and fruit development by David Bedford. (*continued on next page*)



Growing Fruit in Minnesota, cont.

Jim Lipka

(continued from previous page) David noted that most European honeybees, in particular the Italian strains, are reluctant fliers in cold, damp conditions. He also noted that even after pollination, the cold inhibits fertilization and the cold then inhibits early fruit growth. In spite of the long extended, wet spring in WI and MN, apple production this year was pretty good. My backyard orchard depends on native bees, in particular the osmia family. The SweeTango trade mark belongs to the University of Minnesota and is used for marketing fruit of the 'Minneiska' cultivar that meet certain quality requirements. David Bedford and Jim Luby are patent inventors. Stay tuned – the patent expires in 2028.

So, what can a person grow in the cold environment of Minnesota? My wife and I have a backyard orchard with about 30 semi-dwarf trees (about 1/3 apples) and another 75 apples on Bud9. The Bud9 apples are mostly on a Belgian Fence that is still being trained on a 100 foot long arbor spanning the property width. We have every apple from the U of MN (except SweeTango) – 25 apples, 3 crabs and 4 flowering crabs and a number of other cold-hardy varieties for a total of 51 apple varieties. It is as point of personal pride that I found all of the U of MN apple cultivars because the university had not kept all of their varieties. After years of searching catalogs, university libraries, the internet and making all kinds of phone calls, I had come to the conclusion that "Vanguard" was lost. All the other cultivars could be found. Were it not for an inadvertent observation by Professor Luby this week, we never would have found the flowering crab "Vanguard". It turns out there is a documented specimen on the St Paul campus of the U of MN agricultural school that was hiding in plain sight! My thanks to the U of MN Class of 1964 for their foresight in planting the tree – and having a label put on it.

We have two peaches; Intrepid and Reliance, although the Intrepid is the only tree to hold fruit to maturity. Cold hardy plums include Mount Royal, Alderman, Black Ice, Toka, Waneda and an experimental plumcot variety from the University of Wisconsin River Falls breeding program run by Professor Brian Smith. Smith bred the Black Ice cultivar, a cultivar generating a lot of interest by Great lakes commercial orchards. The pears include both Asian (Hardy Giant and New Century) and European (Golden Spice, Parker and Summer Crisp) varieties. There are a limited number of cold hardy cherries which include the sour cherries Evans Bali, Mesabi, Meteor and Northstar as well as two sweet cherries Black Gold and Kristin. What orchard is complete without a quince, the oldest cultivated pome? In our case it is Aromatnaya. Additionally, the soil in a small plot is kept acidified so we can grow some blueberries and another area with a surrounding barrier to keep the raspberries from taking over the orchard.

Yep, it's cold, it a lot of prairie across most of the state and it's a bit of a trip. But you'll find that Minnesota has a lot to offer a backyard fruit grower. To paraphrase a well-known actress - come up and visit us sometime.



2014 NAFEX Meeting in Oregon

The 2014 Festival of Fruit will be co-hosted by the Home Orchard Society (HOS) and the National Association of Fruit Explorers (NAFEX) in the Portland, Oregon area on Wednesday, August 6, with tours available the 7th, 8th and 9th. The Fruit of the Year is the Quince. Stay tuned for more details later, or check out their website: www.nafex.org

Minnesota and Wisconsin Apple Growers' conferences 2014

Chris Anderson

In January, I attended the MAGA and WAGA conferences and, as usual, learned interesting things about my favorite hobby. Despite being focused on commercial growers, these conferences draw speakers from academia that are actively engaged in studying issues affecting our fruit trees, fruit and the bugs that attack them. The MAGA conference also seems to act as a showroom for new varieties the growers are developing. David Bedford gave an update on the U of MN Asian pear development project. None are released yet but several are beginning to go to field trials with releases expected in two or three years. They released the MN-1955 cultivar (AKA, MN55) apple this year as a club variety, similar to the recent SweeTango™ cultivar. MN55 does not even have a trade name yet, but it is being made available to growers under contract. Two private apple developers have new varieties in the pipeline with Doug Shefelbine releasing two varieties through Wescott Orchards called River Belle™ and Pazazz™. Unfortunately Wescott is modeling their release after the “club variety”, SweeTango, handled by Pepin Heights orchard in Lake City, MN. In other words, these varieties will not be available to our group members unless you qualify for the “club”. Chuck Nystrom from Worthington, MN let me taste a new variety he is developing, now just called B-51, which he hopes to get into the market soon.

Randy Beaudry from Michigan State University gave an interesting presentation on predicting ripeness and the latest storage research they have been doing there. It seems that, at least in varieties they tested, a little warm storage before fully chilling the fruit makes it last longer. Randy expressed an interest in being a speaker for a future MidFEx winter meeting.

There was also a vendor there, Stan Peterson of Ludington, MI selling trees of heirloom varieties. He has a list of about 40 varieties available and if you are interested, I can e-mail the list and contact information.

At the Wisconsin conference another MSU professor, John Wise, gave two very interesting talks on the control mechanisms of the various new and traditional insecticide chemistries available and discussed the importance of timing the applications to maximize their effect based on the mechanisms of control and the stages of development in the insects' life cycle. His second presentation focused on the impact of rainfall on the effectiveness of the various insecticides at several time intervals after application. Rachel Malliner and Prof Christelle Guédot, both of UW Madison, gave excellent presentations on native bees and pollination.

The nice thing about the Wisconsin show is that it encompassed several tracks focused on different interest groups, apples being the largest, but also berries, grapes, vegetables wine production, and business strategies. Their level of technology usage is stronger than Minnesota's group and the entire collection of conference presentation handouts are available online at:

http://www.cornmazesamerica.com/wi_conference/handouts.php

The web presentations are just the PowerPoint slides so the nuances of the oral presentations are not there but if you can understand what the slides are about, it is very informative plus there are some excellent references and hyperlinks embedded in those presentations. I highly recommend some wandering around their site during this long cold winter while it lasts. You never know what you might learn and be able to apply in your own fruit explorations.

Chris Andersen, amvjca@aol.com



Report from a MidFex Member in the City JW Glass

We are a quaint little community garden in a still changing neighborhood in Chicago, we aren't an urban farm or anything too serious but we do surprise the casual passerby as we have about 15 espaliered apples, pears and plums that stretch in a row the length of our garden. The trees are prominent and up against the south-facing wall of the neighboring building and have a near perfect micro-climate, which means blossoming is always early for even the earliest plums so we have pollination issues but we are working on it.

Our garden has been around for about 20 years now and we have had some of our trees for around 10 years now. The garden doesn't have a Facebook page or any committees or rules let alone a Rules Committee. Us gardeners just kind of show up on Sunday afternoons and garden and hopefully we manage to look after the fruit trees well enough. The trees provide our first occasion of the year to actually meet at the garden as we do our annual pruning of our trees and vines right about this time and it is always the first email of the year I send out, on behalf of the garden. Usually we have a good turnout, sometimes 7 or 8 folks show up.

It is never too early to start worrying about the fruit trees. I trekked across the frozen tundra and went over to the garden the other day to sketch-out the shapes of our three youngest fruit trees. I wanted to capture the branch structure of each tree against the snowy white background. I couldn't even see the lower branches and sank deep into a two-foot snowdrift just to get a good look at them. In a day or so I'll study the diagrams of the classic espaliered tree forms in a book and then study the tree sketches I made to see if we are getting the shapes correct.

We have mature grapes that are easy to prune now since we have established our permanent cordons and all gardeners can help with those and the wisteria and trumpet vines. Only a few of our gardeners express an interest in our trees, but I always encourage anyone that 'wants to learn about the trees' to show up and hopefully over time more folks will help take care of the trees. We know the winter pruning is super important with espaliers along with the other things needed to maintain the shape of the trees, the bending and tying and pruning to influence the correct fruiting anatomy. Each of our trees is a different fruit species and a different shape and the pruning of an espalier takes more time, as each branch must be considered separately, and each tree gets only so much space on our trellis. So when someone is new at the garden or new to the fruit trees it is hard to demonstrate in a short time how they can help, in an effective way, take care of the trees, but we make the introductions and try to take the long view. So you allow for some mishaps along the way, a branch that definitely shouldn't have been cut means we don't have a prayer of getting a classic palmette but that is how we roll.

How did our trees produce last year you ask? Well the trees don't produce a lot of fruit to begin with but we are getting better with this over the years as we get the right pollinators in-place. We don't have a fence or anything locked-up for that matter so any fruit that does set will get taken long before it is ready to pick, which is pretty much the sum of our crop report for each and every year.

One spring Sunday afternoon years ago we were fortunate to have Al Cosnow, Gene Yale and Jeff Postlewaite to stop by the garden to advise us on how to learn about and take care of the trees. I remember that afternoon as most pleasantly spent and I am sure that is their recollection too...I remember thinking to myself who were these guys? Our garden has been a MidFEX member since then and we try and attend the grafting workshops and have volunteered at Harvest festival. We extend an open invitation to all MidFEX members to stop by and visit our garden; we are there every Sunday afternoon between around 3pm and 6pm for most of the year. The garden is at 1100 North Wood.

I'm sort of an organizer at this particular garden, which means I bring the beer most Sunday afternoons. But there are lots of other folks involved, lots of things are growing and going on in the garden all the time, so I guess I shouldn't worry so much about the fruit trees. We are getting better at the propagation, the pollination and the pruning and you can tell I have the end of winter on my mind.



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

expiration date. If it says "3/31/2014" 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.

Summary of Financial Status 1/1/2013-12/31/2013

Summary of Income:	
Harvest Festival	5,556.15
Grafting Workshops	3,075.50
Memberships	1,830.00
Misc Sales (picnic auction, sales to members)	76.00
Interest	1.49
Total Income:	\$10,539.63
Summary of Expenses:	
Harvest Festival	3,510.25
Grafting Workshops	2,850.77
Grapevine	2,104.08
Picnic	500.26
Insurance	491.00
Meeting Expenses (speakers, refreshments, etc.)	89.00
Other Correspondence	110.22
Illinois NFP filing fees	10.00
Web Site / Internet	163.15
Total Expenses:	\$9,828.73
Net Income (Loss):	710.90
Treasury Balance as of 12/31/13:	\$11,619.13

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.

MidFEx Calendar	
March 23, 2014	Grafting Workshop , Cantigny Gardens, Wheaton, IL - 9:00 – 4:30 p.m.
March 30, 2014	Grafting Workshop , Chicago Botanic Gardens, Glencoe, IL - 9:00 – 4:30 p.m.
April 13, 2014	Spring Pruning Workshop , Patrick Driscoll, 203 E. Olive Ave, Prospect Heights, IL – 1:00 p.m.
May 11, 2014	Submissions due for the next issue of the Grapevine
June 22, 2014	Lecture – Dr. Randy Beaudry on Fruit Storage at Chicago Botanic Garden, Linnaeus Room, 10:30 a.m.
July 20, 2014	Summer Picnic – Karyl and Gene Foray, 16455 Lockridge Ave., Oak Forest, IL
August 24, 2014	Member Orchard Walk – Al Cosnow, 670 Longwood Ave, Glencoe
October 18-19 2014	Fall Harvest Festival at Chicago Botanic Gardens, Glencoe (17th set up)
Date TBD	Apple Cider Social, Location TBD
MidFEx Officers and Contacts	
President: Craig Evankoe Secretary: Bill Scheffler Vice-President: Patrick Driscoll Treasurer: Jeff Postlewaite	
<p>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</p> <p>Forum Administrator: Sherwin Dubren (sherwindu@att.net)</p> <p>Membership: Use enclosed application, see website, email membership@midfex.org Or write: MidFEx Membership, P.O. Box 93, Markham, IL 60428-0093</p>	<p>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.</p> <p>Member Area first time login: username is your last name (case sensitive exactly as on your address label) plus a '-' plus your 5 character zip code. Example "Doe-60010". password is your username as described above plus a '-' plus your membership expiration date expressed as 6 numeric characters. Example "Doe-60010-063012"</p>
<p>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</p>	
<p>Grapevine articles wanted! Deadline for articles to Robin Guy for next issue: May 11, 2013. Please email articles to Robin and type "GRAPEVINE" in the header. Grapevine Gathering editor: Robin Guy (editor@midfex.org) Layout editor: Vanessa Smith</p>	