

The Grapevine

March 2018 • The Journal of the Midwest Fruit Explorers • Vol. 42 No. 1

THE PRESIDENT'S MESSAGE BY DEBORAH GRAHAM

Happy New Year!

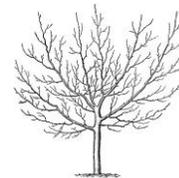
We had our annual meeting in January and re-elected our officers, including myself as your President; Patrick Driscoll, VP; Jeff Postlewaite, Treasurer and Vanessa Smith, Secretary. Thank you for having us for another year and a special thanks to our officers for their time in office – it's greatly appreciated. We are an active group of volunteers and we couldn't do it without all of you and the time you devote to MidFEX too!

It's that time of year, seed and garden magazines are appearing in the mailbox – we're all planning our garden and orchards for the coming year. I went thru on my PawPaw plan – have some ready to go into the garden – far away from the house. Fingers crossed they grow for me. I'm planning on adding Service berry and a vegetable garden with Raspberry Fence. My nephew is renting a plot in my yard for his veggie garden and Hazelnuts – for free, of course – maybe he'll be a future orchardist? We want to encourage the millennials to grow more food and carry on our home orchard legacy. It's cool again, healthy, cheaper than therapy and as they say, you get fruit!

We have an exciting year planned, and we got things rolling with last month's Kurle Memorial Lecture in February by Dan Bussey, Author and Orchardist. He spoke to us about **Heirloom Apples for the Home Orchard**. Up next are the two Grafting sessions in March. There will also be pruning sessions around town so you can get hands on experience led by the experts in live settings. We are still looking for volunteers for events, to show their gardens and host the picnic too – please let us know if you would be interested. Also, remember, we are on Facebook - do share your orchard pictures!

Happy Gardening and Orchardng!

Deborah Graham
President, MidFEX
Gardenerd@Comcast.net



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Attention Scion Donors and Seekers!!!

Attention All Members:

Are you coming to the spring grafting workshops [preferably the 1st one]? Are you looking for some special variety of scion wood? Can you bring in scion wood if needed? If you answered yes to these 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 about 125 apple, 15 pear, 12 asian pear and assorted other fruits. We sorted, labeled and displayed hundreds of pieces of scion wood. I am again trying 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.

ASAP, please send me a short list of what you want by fruit type and variety (I don't always recognize variety names), and what you could bring along with your phone number.

Every year we throw out quite a bit of wood that even our best grafters agree is not suitable to graft!!! Consider the quality of wood you would like to get. ****When collecting scion wood DO NOT just give all your pruning pieces**** Carefully select out healthy wood that is 1/2-1 1/2yr old new growth, 3/16-3/8" thick and cut it into 4-6" pieces that have at least 3 good buds. Immediately (not hours or days later) place the wood in labeled ****ziplock-preferably freezer*** bags which are easier to handle, store and do a better job of preventing drying out. A small piece of damp paper towel in a corner of each bag is optional. Store in the refrigerator until brought to the grafting session. Collect the wood, 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](tel:847-398-6487) (days/weekend are best)
Or via USPS: Kevin Kuchel, [2100 George St., Rolling Meadows, Ill. 60008](https://www.google.com/maps/place/2100+George+St.,+Rolling+Meadows,+Ill.+60008)

MidFEx is dependent on its members to provide the wide variety of scion wood available at out 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 (Not whole branches) 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: 3/18/18
FRUIT	VARIETY
apple apple pear	mutsu gala seckel

MidFEx Grafting Workshops

Sunday, March 18, 8:30 a.m. - 4:30 p.m.

Cantigny Gardens, 1S151 Winfield Rd Wheaton, IL 60189

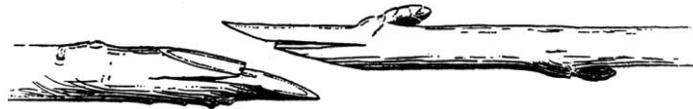
Members and their guests only at this first workshop, please! Find out what grafting fruit trees is all about. Learn the why's and how's with experienced grafters. We will also have an impressive amount of scion wood available for grafting. If you'd like more information about grafting see the Grafting 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 (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 (Illinois 38). Turn right or east on Roosevelt Rd. The next road on your right is Shaffner Rd. Turn south on Shaffner Rd. Continue as above.



Sunday, March 25, 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. Non-member 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!

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

By: 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 25. 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.

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) or Bob Walter (630-662-6819 robjwalter@gmail.com) to let them know when and where you can help.

New MidFEx Members

We'd like to welcome our newest members (joined since June 2017) below. Happy fruit growing, we hope to see you at our upcoming events and we are glad you are here!

Chongsun Choe
Peter Danakis
David Halvax
Brian Jackiw
Patrick LaMourie
Liesel Lavery
Megha Patel

Pete Probst
Mike Raith
Claire Riesman
Barbara Rosin
Thomas Stenberg
Chalis Wilkerson
Jon Yeater



Super Easy Maple Syrup Fruit Dip

Ingredients:

- 1 ¼ cup Plain non-fat Greek yogurt
- ¼ cup Maple Syrup (see Deb's article)
- ¼ teaspoon almond extract

Instructions:

Combine yogurt, maple and almond extract in a bowl. Whisk to combine. Serve immediately or chill up to 1 day ahead.

2018 Kurle Memorial Lecture

Topic: Heirloom Apples for the Home Orchard Speaker: Dan Bussey

This year's Kurle Memorial lecture was held on February 24 and featured Dan Bussey. He is an apple historian and has documented over 15,000 apple varieties grown in the United States since 1623, which was released in a book, *The Illustrated History of Apples from the United States and Canada*, featuring the complete USDA apple watercolor collection images painted during the late 1800's to the mid 1900's. Dan has taught apple tree grafting for over 25 years to classes ranging from Boy Scouts to the National Park Service and has yet to meet an apple he doesn't like. Dan also generously donated several varieties of heirloom and cider apple scion for our upcoming grafting workshops.



The Kurle Memorial Lecture is offered annually in honor of Bob and Mary Kurle, conveners of the Midwest Fruit Explorers. Bob was known as one of the top fruit and nut enthusiasts in the U.S. He networked actively with fruit and nut growers all over the world. In the 1970s Bob's displays at the Chicago Flower and Garden Show focused the interest of ordinary gardeners on dwarf and semi-dwarf fruit, hybrid nuts, and promoted growing the best varieties suited to the Chicagoland area. Every winter, MidFEx remembers the Kurles and their invaluable contributions to the club by bringing in fascinating and informative speakers for the benefit of its members.

Two Upcoming Pruning Workshops

Our first pruning workshop of the year will be at MidFEx member Oriana Kruszewski's 500-tree Asian pear orchard on Wednesday, March 28. Be prepared to drive about 2 hours from Chicago to reach her orchard and get ready for a lot of pruning and fun!

Wednesday, March 28 at 12 p.m.

**Oriana Kruszewski
12329 basswood rd.**

Winslow IL 61089

Oriana's cell is: 1-847-712-9175 email is asianpearfarm1@gmail.com

For our second workshop, we received an invitation from a non-member, John Mortimer, to prune four apple trees in exchange for a donation to the club. Craig Evankoe visited the site to assess the feasibility, and it looks like it will be a good opportunity for us to demonstrate how to reign in mature trees that are overgrown, but still possible to shape. His yard also contains a two-hole golf course, a pond and a variety of trees which should make for a nice setting. This session will demonstrate winter dormant pruning, with a follow-up summer pruning session in August on the same trees demonstrating summer pruning.

Saturday, April 8 at 12:00 p.m.

**John Mortimer
24013 South Center Rd
Frankfort IL 60423**

Come on out to learn more about pruning with experienced members and have a chance to throw in your 2 cents, too!

we hold this workshop at a different location each year. If you'd like to host it next year, please drop us a line at editor@midfex.org!



Winter meeting Summary

By: Vanessa Smith

The 2018 winter business meeting for MidFEx was held on January 7th at the Prospect Heights Park District building. The temperature was sharply cold which kept many people comfortable at home. Sixteen people attended, however, and brought many delicious dishes which we all enjoyed. Hot soups, chili and homemade bread warmed us up and the many fruit desserts satisfied our sweet tooth. Our club eats well!

Call to Order

The business meeting was called to order by President Deborah Graham at 2:28pm with 15 people in attendance. Meeting opened with a thank you to everyone who brought food and plant cuttings to share.

Treasurer's Report

Treasurer's report was given by Jeff Postlewaite. The club turned a profit this year due to selling inventory purchased the previous year, credit card sales at Harvest Fest and more emailed Grapevine newsletters. The treasurer's report appears on page 11 of the Grapevine. Please check your Grapevine and renew your membership if you are due!

Election of officers

Vanessa Smith was reelected as Secretary, Jeff Postlewaite was reelected as Treasurer, Patrick Driscoll was reelected as Vice President, Deborah Graham was reelected as President.

Old Business

Open House and Plant Sale at Cantigny, May 7: Deb will be volunteering at this show and welcomes anyone to join her.

Inventory of club supplies that are being stored at Al Cosnow's home will take place on March 11 at 1pm. The supplies will eventually be moved to another location, there was discussion about where that would be. Al will continue to store temperature sensitive items at his home.

We need a member to host the summer picnic this year.

We also need to put a few tours on the schedule of member orchards. Jim Ozzello's orchard was suggested as a destination tour – the site is further away than other tours but worth the drive.

New business

The floor was opened to ideas from those in attendance. Among the ideas and suggestions:

Al and Patrick discussed refreshing the pictures on the display boards used during the grafting workshops.

Chuck suggested getting rid of the tent canopy to save space, but others said it does save the club money when it is needed.

-Jeff says a new member who ordered rootstocks was asking about cider apple varieties and he was wondering if anyone had any to suggest or scionwood to share.

-Patrick and Tim brought up the need to propagate member's orchard stock in case a member passes on.

Discussion about creating a 'Member's favorites' list, writing an article about the varieties for the grapevine,

-Mike Modde says he has a list of apples from the USDA research station in Geneva, NY which we can request scion from.

The meeting was adjourned at 3:27 pm.

Respectfully Submitted,
Vanessa Smith, Secretary



2018 NAFEX Annual Meeting Announced and Call for Papers By: Jerry Lehman

Plans for the 2018 annual North American fruit Explorers (NAFEX) meeting are advancing. This meeting and conference will begin Thursday, July 26, 2018 and continue through Saturday, July 28 with possible extension of tours on Sunday, July 29. The meeting facility is the conference center at the Danville Area Community College (DACC) in Danville Illinois which is 2.5 hours south of Chicago. Mark your calendars now and schedule your vacation in order that you can attend this educational and fun meeting. Visit with old friends and make new acquaintances. The board meeting is being planned for the evening of July 25, 2018.

CALL FOR PAPERS. We have 20 minute and longer (in increments of 10 minutes) time slots for as many as 60 speakers. In order to facilitate concurrent sessions two rooms with overhead projectors have been reserved for Friday. Many members are shy about making presentations. Don't be! In a NAFEX survey a few years back about half of those responding said they desire home grower, research and professionals reports. Your contribution as a speaker is solicited.

The annual NAFEX banquet will be Friday evening.

"For the spouses/family/traveling companions that choose not to attend the technical sessions we will plan other activities. The city of Danville has an old active downtown area with quaint small shops for your shopping pleasure. Watch for more details which will be announced as plans advance."

Jerry can be contacted at jwlehmantree@gmail.com if you have further questions. Also by USPS:
Jerry Lehman, 7780 Persimmon St. Terre Haute, IN 47802



If you have a few trees to show off, a couple tricks that you've perfected in your home orchard, or just want to boast about your hard work in fruit exploration, please get in touch to schedule an orchard tour this year!

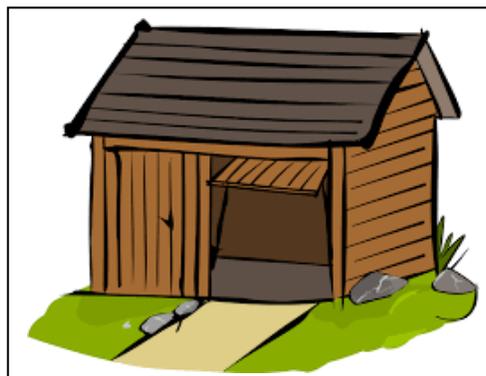
We all learn from each other's mistakes and successes!

Contact editor@midfex.org with suggestions.

Do you have space in your gargage/shed/attic/basement?

MidFEx is looking for a member to volunteer their space as storage for club items used at events throughout the year.

The optimal amount of space would be: 8 ft x 8 ft x 12 ft. It doesn't need to be heated. If you have any options, please contact Patrick Driscoll at patrickdriscollusa@yahoo.com.



Pollination of PawPaw Flowers

By: Robin Guy

We are told that pollination may be a regulating factor in pawpaw fruit set. Pawpaw flowers are protogynous. This means that the stigma (the female organ) ripens before the pollen, and is no longer receptive when the pollen is shed. This means that the flower is designed not to be self-pollinated. In addition, pawpaw trees are self-incompatible, usually requiring pollen from a genetically different tree in order to be fertilized. That is interesting, as I only have one pawpaw tree (and I'm sure that my neighbors don't have one), and I have been getting fruit on my tree for the last two years. The natural pollinators of the pawpaw are not bees, but various carrion beetles and flies, and these are not efficient or dependable. It is said that the mature flowers smell like rotting meat for the sake of attracting carrion bugs, and bees are not interested in visiting the stinky blooms. I tried to smell the flowers to test this, but I could not pick up that scent. Although it requires a little extra labor, hand pollination between different types of pawpaws helps to ensure fruit set.

Inspect your mature pawpaw trees daily beginning in March for the maroon, upside down blooms; these trees typically flower for about six weeks from March through May.

Using a small, flexible artist's brush, transfer a quantity of fresh pollen from the anthers of the flower of one clone to the ripe stigma of the flower of another clone. Pollen is ripe when the little ball of anthers is brown in color, loose and friable; pollen grains appear as yellow dust on the brush hairs. The petals will be flared open widely.

Identify female flowers on a pawpaw tree of a different cultivar. Look for blooms that are no more than one-fourth to one-half of the way open; these are still in the female stage and ready to accept pollination. The stigma is ripe when the tips of the pistils are green and glossy, and the anther ball is still hard and green. Skip the rest of the blooms on the branch, as too much fruit will stress the tree, resulting in smaller than normal fruit, and may cause limbs to break under excessive weight.

1. Fruit - Signs of successful Pollination



A flower from the paw paw (*Asimina triloba*)

Follow-up on Pawpaw Transplanting By Jim Lipka

I got some pawpaw seedling from Don & Nancy Rice (boy, do I miss them), and the transplant efficiency was low. They also gave me plenty of fruit, and hence, seeds. I sprouted those seeds in 2 foot sections of plastic downspout with old lady's nylons at the bottom to hold the soil in. When it came time to transplant, I dug a hole with a posthole digger, sliced up the side of the plastic downspout with a utility knife and the two foot tall ball of dirt with the intact taproot was left in the hole. All of these transplants have survived for at least six years, the last time I was in Illinois to see my handiwork.

Maple Tree Tapping Season

By: Deborah Graham

Don't ignore your Maple trees! While we wait impatiently for grafting season there is plenty of time to tap Maples and cook up some delicious Maple Syrup. I know, it's not a nut or fruit - but it tastes delicious and goes well with them.

I tapped my trees for the first time last year. Well, technically my brother tapped them for me. It was surprisingly easy. Anyone who's tapped a tree can tell you that the cooking is the hardest part. All of the supplies are readily available - I found my spiles (taps) on eBay and sourced buckets locally. I documented the project in the attached photos. I'm not an expert so I recommend you also check with an expert or watch some on line tutorials before you try this, but I can assure you it was fun, easy and safe.

The first step was to drill a small hole that was large enough for my metal spile. The hole should be slanted upward slightly and preferably on the sunny side of a Sugar Maple. If your tree is large enough, it may be able to take 2 spiles. Next the spiles we were gently tapped into each hole. A bucket was hung from each hook on the tap.

Most sources will tell you to make sure there is roughly 12 inches in diameter for each tap. Too many taps can stress the tree. Sap will flow and fill the buckets overnight as the temperature drops below freezing and the rises again in the morning. There is about a 40 to 1 ratio of maple sugar water to syrup. So collect as much as you can before you start to boil. I used my BBQ grill to boil most of the syrup outside then did the final boil on my range top. After each boil, I could see the syrup get darker and darker as you can see from the photos. I found that it took my several evenings after work for the boil. It's critical that the syrup be boiled to 7 degrees above the local boiling point for water. When the boiling is done, pour it through some cheesecloth to remove particles. The syrup should be dark in color and CLEAR, not cloudy when done and safe for consumption. As a final step, I sterilized jars and refrigerated the final product. I suspected my 8 jars of syrup wouldn't last long enough for a full canning process and I was right.



I'm down to my last tablespoon of pure Illinois Maple Syrup, so I have to get busy tapping the Maples for 2018!

Serviceberries By: Robin Guy

Serviceberries (genus *Amelanchier*) may be in the form of a small tree or large shrub, depending on cultivar. Serviceberries are an American native plant. In spring, it looks like a cloud with lacy white blooms and in the fall is beautiful again with blazing color on the leaves. In the late spring – serviceberry is sometimes called Juneberry – the fruit makes for some magical eating, as thousands of delicious purple-red berries ripen. While all serviceberry fruit is edible, the tastiest fruit is found on the Saskatoon variety. They taste similar to blueberries.

It is important to pick the highly nutritious berries as soon as you find them, for birds love them too, and the berries don't stay on the tree much more than one or two weeks a year. You may eat them raw; they taste much like blueberries, with an almost dry, grainy texture and a mild, sweet flavor. Bake them into pies, puddings or muffins. Dehydrate them like raisins. Make serviceberry jam or serviceberry ice cream.

They grow practically anywhere. They can grow well in wet conditions and considerable shade, as at the edge of woods or in open forest. However, they also perform best in soil that is lighter and not loaded with clay, as this prevents adequate drainage. It needs fertilization. Although they will grow well in both part shade and full sun; planting in full sun is recommended if you want the best tasting and largest harvest of fruit.

Serviceberries require pruning yearly; late winter or early spring is best before the new leaves appear. Leaving some old growth is important, as the flowers form on old wood.

They are a member of the rose family and are related to hawthorns, crabapples, cherries, plums, and peaches. Since is in the rose family, it can suffer from the same type of issues as roses do, including Japanese beetles, spider mites, aphids, and powdery mildew.

It may take a few years to start getting fruit, but once a serviceberry starts bearing, it can be highly productive in mid-summer. The berries need to be picked individually. And they have to be ripe; otherwise you can't remove them from the stems.



Grapevine Articles Wanted!

Deadline for articles to Robin Guy, gathering editor, for next issue is May 12, 2018. 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!

Your membership may be expiring! Check your address label or email message that delivered the Grapevine for your membership expiration date. If it says “3/31/2018” or earlier, it is time to renew!

MidFEx Membership Application

New Member Renewing Member

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

Membership Options, please only choose one:

US Mail Grapevine Delivery: \$30 (1 Year) \$50 (2 Years) \$65 (3 Years)

Email Grapevine Delivery: \$20 (1 Year) \$30 (2 Years) \$35 (3 Years)

Make check payable to **MidFEx** and 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 1/1/2017-12/31/2017

Summary of Income:	
Harvest Festival	6,864.64
Grafting Workshops	2901.00
Memberships	2,595.00
Misc Sales (picnic auction, sales to members)	144.00
Interest	2.14
Total Income:	\$12,506.78
Summary of Expenses:	
Harvest Festival	4,885.58
Grafting Workshops	2,373.29
Grapevine	1,056.89
Picnic	821.57
Insurance	722.00
Meeting Expenses (speakers, refreshments, etc.)	538.95
Other Correspondence	28.44
Illinois NFP filing fees	10.00
Web Site / Internet	154.40
Total Expenses:	\$10,591.02
Net Income (Loss):	1,915.66
Treasury Balance as of 12/31/18:	\$9,894.57

Notes:

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

MidFEx Calendar	
March 18, 2018	Grafting Workshop , Cantigny Gardens, Wheaton, IL - 9:00 – 4:30 p.m.
March 25, 2018	Grafting Workshop , Chicago Botanic Gardens, Glencoe, IL - 9:00 – 4:30 p.m.
March 28, 2018	Winter Pruning Workshop – Oriana Kruszewski's - 12329 basswood Rd, Winslow IL – 12:00 p.m.
April 8, 2018	Winter Pruning Workshop - John Mortimer's - 24013 South Center Rd, Frankfort IL – 12:00 p.m.
May 7, 2018	Cantigny Open Greenhouse and Plant Sale
May 12, 2018	Submissions due for the next issue of the Grapevine
Summer 2018	Summer Picnic – Details TBD
October 2018	Fall Harvest Festival at Chicago Botanic Gardens, Glencoe (16th set up)
Date TBD	Apple Cider Social, Location TBD
MidFEx Officers and Contacts	
President: Deborah Graham Secretary: Vanessa Smith 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 Forum Administrator: Sherwin Dubren (sherwindu@att.net) 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. 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>Grapevine articles wanted! Deadline for articles to Robin Guy for next issue: May 12, 2018. Please email articles to Robin and type "GRAPEVINE" in the header. Grapevine Gathering editor: Robin Guy (editor@midfex.org) Layout editor for this issue: Vanessa Smith</p>	