

The Grapevine

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THE PRESIDENT'S MESSAGE It is HARVEST Time! What a great time of year. For me it means three things: Volunteering for the harvest fest, entering our best fruit at the harvest fest for display and picking and storing fruit.

Harvest fest is just around the corner. It is our primary way to generate funding for the club and recruit new members. We always get great turnout and lots of volunteers. I don't expect this year to be different. Contact Mike Zost and ask how you can help.

So this year has been very good for growing fruit. Your trees should have abundant fruit. So let's make a concerted effort to give Gene and Al a run for their money and enter your apples, pears and pawpaws. Bring you entries to the show on Friday during set up. It is a good way to show the diversity of what we can grow.

Now let's talk harvest. For me this has been a special year. A combination of a warm, frost free, wet spring and a reasonable summer has lead to abundant yields. I really caught the grafting bug five years ago. Grafting 5-10 new varieties every year three years in a row. Now the trees are starting to mature and bear. The best part about having a variety of apples, peaches and pears is the staggered maturity and the chance to compare flavors. Having peach varieties that ripen over a 5-week period and apples that ripen from August to November is a treat.

If I can offer advice for beginners it is to consider not only flavor but ripening time when you select varieties for your orchard. In Gurnee the early harvest order in my orchard for apples was Pristine, Williams Pride, Zestar, Cortland and then Honey Crisp. If you want a real taste treat, plant just three- Pristine, Zestar and Honey Crisp. I will most likely remove one of the two Williams pride trees I have now and replace them with something new to try. The other advantage of something coming ripe every few weeks is that you don't get tired of eating the same apple. Once I have overdosed on one, they seem to make their way into applesauce and then it is on to fresh eat the next variety.

We had some fun events this summer with good turnout at both. Pat opened up his orchard for the summer picnic. We all had a great time comparing progress and techniques. Pat has a nice orchard and a large collection of berries. Thank you Pat for hosting!

The August pruning session was also informative. Al and Gene shared advice on both summer pruning and pruning in general. My take-away from Gene was, once you prune the leader, remove the second bud down to prevent a dual leader from growing. Always prune to a bud that faces down on side branches.

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I am always impressed with Al's technique. He has a basic principle of "what do I really want this tree to look like?" He then prunes aggressively to get there. It is not for the faint of heart. The results speak for themselves.

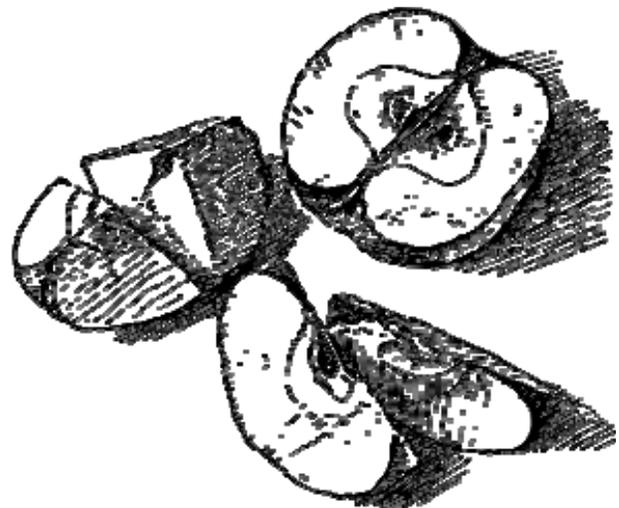
Thinking beyond the harvest fest, 2014 will start off with new officers. If you have interest, please contact me. Also we need a volunteer for the summer picnic location. As always I will ask that you volunteer for the club - it is what makes us "sustainable".

MidFEx Harvest Festival

Harvest Festival Call!!! Volunteers (Always) Needed!

The MidFEx Fall Harvest Festival is scheduled for **Saturday and Sunday October 19 and 20, 2013 from 9 a.m. to 4:30 p.m.** at the Chicago Botanic Garden in Glencoe, IL. Volunteers please arrive at 8:00 a.m. on Saturday the 19th, and 9:00 a.m. on Sunday the 20th. The Festival serves multiple purposes for the club. It is our primary fund raising event and a chance for members to display their own locally grown fruits and nuts. More importantly, it is an opportunity to engage and inform the public and encourage them to also "grow their own". From each Harvest Festival we gain numerous members to grow MidFEx as well. The MidFEx Harvest Festival has worked so well in the past due to the efforts of so many members who volunteer to set up and staff the show. We need your support again this year. If you can volunteer for just a few hours one of these two days it would be much appreciated. Last year we were very short staffed on Saturday. If you know you'll be coming please contact Mike Zost (chair) at (224) 305-2172 to let him know which day, and which part of the day, you plan to attend. If possible, also consider helping with the Friday setup. If you've never been to a setup, it's a hoot and there's plenty to do. Setting up for a show at CBG consists of dozens of small tasks that must be completed before the lights go out Friday evening. The more helpers that can be there, even for an hour or two, the earlier Mike can get some supper and spend time with his 15-month-old daughter. If you haven't helped out with a MidFEx event before, now is your chance to give back to the group. Here are some of the volunteer opportunities we could use your help with to make this year's Harvest Fest a success:

- 1) Cut fruit samples from the apple and pear varieties for visitors to sample and sell fruit. (You will also have the chance to share specific attributes about each variety that make these better than anything you can buy at the supermarket. We will provide the info for you.)
- 2) Sell fresh apple cider
- 3) Help work the cider press and make fresh squeeze cider for visitors to sample
- 4) Stock fruit to be sold - this may involve some lifting of cases of fruit
- 5) Sell fruit books and gadgets - apple peeler/corer, pruning shears, etc...
- 6) Help sign up new members and pass out literature about MidFEx
- 7) Help with sampling and selling fruit butters (apple, peach, apricot, and plum butter)
- 8) Share your own fruit and your knowledge of fruit growing with visitors to the festival



Fruit Display at Harvest Festival

Bring your apples, pears, plums, pawpaws, persimmons, nuts, etc. that you have grown for display at the Harvest Fest!!!

The items you bring may be offered for sampling mid to late Sunday afternoon. Pick your early ripening fruit pre-prime and refrigerate at 40°F if possible. The fruit needs to be in good condition and should be identified on display cards (provided at event) with your name and the city or location of where the fruit was grown. Ideally, bring your fruit to Bernstein Hall (same place as usual, newer name) Chicago Botanic Garden not later than 3:00 PM on Friday, October 18 for the set up; Contact Mike Zost (chair) at (224) 305-2172 to confirm the timing. Please consider sticking around to help and enjoy the organized chaos.

Apple Cider Social

The apple harvest should be in full swing as you are reading this. Do you have more apples than you know what to do with? Do some of them have blemishes or minor insect damage that would prevent you from eating them raw? Instead of tossing them into the compost heap or garbage, you can save them for the MidFEx Apple Cider Social. We always dust off the club-owned cider press for Harvest Fest, but it seems like a shame to use it only once a year. This year we thought we'd get a little more use out of the press — and making cider is as good an excuse as any to get together and talk fruit.

All MidFEx members are welcome even if you don't have apples to bring due to low fruit production, or your apple trees aren't bearing yet, or perhaps all your apples are too perfect to use for cider making.

MidFEx will buy some quantity of apples, but members are encouraged to bring their own apples to convert into cider. Bring your own container if you want to bring some cider home. Oh, and the pulp will be available for compost if you are interested.

This year's Apple Cider Social will be held on November 3, 1:00-5:00 p.m. at Al Cosnow's home in Glencoe.

Please note that Daylight Savings Time ends on November 3!

Directions to Al Cosnow's house:

670 Longwood Ave, Glencoe, IL (847) 835-5278, (847) 345-6743
(This is the northwest corner Longwood and Hazel. The entrance is on Hazel, even though the official mailing address is on Longwood.)

From the south on I-294:

---Exit Willow Road East. At I-94, continue east another 0.6 miles to Forestway Drive.

---Left (north) on Forestway 1.2 miles to Tower Road.

--- Right (east again) on Tower Road 0.6 miles to Vernon.

---Left (north again) on Vernon 1.2 miles to Hazel Avenue.

---Right (east again) about 0.5 mile and cross Sheridan Road. When you cross Sheridan, there are 3 houses on the left before you come to the public park; we are the last of these three—look for the arched crabapple tree to the left of the driveway.

From the south on I-94: Exit Willow Road East. Then proceed 0.6 miles to Forestway Drive and continue as above.

From Sheridan Road: Coming from south, go through the winding ravines in Winnetka, keep going north into Glencoe to Hazel Ave. (If you come to the stoplight at Park, you've gone a block too far.) Then proceed to the third house on the left, as above.



Clay Pots Revisited Al Cosnow

Clay (terra cotta) pots used to be just about the only kind of nursery containers there were. Then came the development of plastic, with its many advantages over terra cotta. Terra cotta pots are heavy, almost prohibitively heavy in the sizes used for nursery trees. They are considerably more costly than plastic, since they can't be produced as quickly in great numbers, and weighing more, they incur a larger freight charge. Terra cotta pots chip and crack, especially if left outdoors in winter with alternating freeze-thaw cycles. Chipping isn't so bad, but they are also brittle and can break apart, leaving you out of pocket not just a few cents, but even a few dollars, plus the added work of repotting the plant that was in it. And being porous, they allow water to evaporate from their exterior unless they are glazed as decorative containers, so that the soil in them dries out very rapidly. This is beneficial for the narrow niche of cactus and other succulents, where it is desirable to have the water go quick-in and quick-out, but undesirable for all other kinds of plants, which are then in need of very frequent watering. The advent of plastic in its various forms overcame all of these faults, and plastic has become pretty much the best kind of nursery container. But I would like to revisit terra cotta and recommend it for the way that one of its characteristics can be turned into an advantage, namely, that same porosity.

Often we have trees that have to be kept in containers for a time until they are put into their permanent homes. Personally, I dislike the tedious repetitive chore of having to water trees or any other plants in containers. In high summer it is often necessary to water container plants, even large ones, every day, and you'd better not miss. It is almost as bad as for bonsai, where they say, "The day you don't water it is the day it dies." If there is a good heavy rain on Tuesday, you won't need to water your free-growing trees in the ground for a while, but on Wednesday you will still need to water your plastic-potted ones as usual--all that rainwater in the ground does them no good, because the only water their roots have access to is the water in the container. Burying the plastic pot isn't much better than having it above-ground. There is a minor advantage to the plant in that it keeps the pot somewhat cooler, but that doesn't do much to conserve the water in it; the roots still have access only to what water there is in the container. However a buried terra cotta pot, being porous, is able to share ground water (nutrients too) with the surrounding soil, thus being less "needy" of all that tedious watering. It is much more like having the plant growing in the ground. So all my potted trees awaiting final planting are in buried terra cotta.

Of course, if one is diligent and has the time and patience to do regular watering of plants in plastic, above or below ground, they will do fine, just as well as in buried terra cotta. But for me, buried terra cotta containers make summer a lot less work.



Grapevine Articles Wanted!

Deadline for articles to Robin Guy, gathering editor, for next issue is November 12, 2013. 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!

Scion Varieties from the 2013 Grafting Workshops Robin Guy and Dennis Wang

Thanks to Dennis Wang for compiling the list and the numbers! We had 172 varieties of apples (!), 15 varieties of pear, 8 varieties of Asian pear and assorted other types of fruit that are listed below. We could have used more plums and stone fruit. For next year's sessions in April, please evaluate your stone fruit and bring in healthy scions also! Thanks to everyone for donating your scions and your time!



APPLES:

Abbondaza	Allen Everlast	American Golden Russett	American Summer Pearmain
Annanas Reinette	Annie Elizabeth	Arlet	Ashmead's Kernel
Baldwin	Bedford Pippin	Berner Rosen	Blushing Golden
Bodil Neegaard	Bonne Hotture	Cameo	Canada Reinette
Chenango Strawberry	Cherry Cox	Chestnut Crab	Chisel Jersey
Coe's Drop	Cornell Sour	Cortland	Court Royale
Cox Orange Pippin	Dabbinet	Domaine	Duke of Devonshire
Early Harvest	Eden Crab	Egremont Russett	Ellis's Bitter
Esopus Spitzenburg	Etter's Gold	Fameuse/Snow	Fiesta
Florina Querina	Freedom	Fuji	Gold Rush
Golden Delicious	Golden Nobel	Golden Nugget	Golden Russet
Graniwinkle	Hall	Hamilton	Harrison
Harry Massers Jersey	Hawaii	Holiday	Honeycrisp
Honeygold	Hubbards Pearmain	Idared	Isle of Wright Pippin
Jacob Fischer	Jonafree	Jonagold	Jonared
July Tart	Julyred	Jupiter	Karmijn de Sonneville
Kerry/Kerri	King David	King of the Pippins	King of the Tompkins County
Kinsei	Laxtons Epicure	Liberty	Lord Hindslip
Mac Free	Majur	Mannington Pearmain	Max Queen
May Queen	Melrose	Mere Pippin	Mr. Prothero
Muscat de Bernay	Newell Winter	Newtown Pippin	Normar Cross Red Flesh

Continued on next page>>>>>>

APPLES (Continued):

Northern Spy	Northwestern Greening	Padley's Pippin	Peace Garden	Pine Golden
Pippen	Pink Lady	Pitmaston Pineapple	Pixie	Pixie Crunch
Pomme Gris	Pristine	Redfree	Reinette Grise	Reinette Ontz
Rosemary Russet	Ross Nonpareil	Roxbury Russet	RubINETTE	Saltcore Pippin
Scarlet Nonpareil	Senshu	Sir Prize	Smokehouse	Sommerset Red Streak
Starking Delicious	Stark's Red Delicious	State Fair	Steele's Red Winter	Stone Pippin
Summer Rose	Sunset	Suntan	Surprise (red flesh)	Sweet Sixteen
Swiss Orange	Tompkins King	Tydemán's Late	Orange	Viking
Virginia Gold	Wheeler's Russet	White Astrachan	Whitwick Pippin	Wickson Crab
William's Pride	Zabegau Reinette	Zestar	Crab: Arbor Day	

EUROPEAN PEARS:

Bartlett	Beurre De Anjou	Bosc	Carolina Belle	Collette
Comice	Karl's Favorite	Max Red Bartlett	Moonglow	Orcas
Potomac	Seckle			

ASIAN PEARS:

Dai-su Li	Hamese	Hosui	Kosui	Niitaka
Naju	Shin Li	Shinseiki		

APRICOT:

Moorpark	Orange Red	Sugar Pearls
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PLUM:

Bruce	Kaga	Shiro
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CHERRY:

Bing	Black Tartarian	Danube	Stella	Windsor
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NECTARINE:

Mericrest	Oberly White
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PEACH:

Carolina Belle	Early Elberta	Flat Wonderful	Redhaven	Reliance
Starfire				

GRAPE:

Canadice	Fredonia	Mars	Reliance Seedless	Vanessa Seedless
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Fine Feathered Gardeners Phil Sanford

It is always a joy to share our yard with our feathered friends, summer and winter. It is difficult to say which we appreciate more, their insect devouring habits or their singing. We especially enjoy the cheery bursts of song, and the occasional scolding, of House Wrens as they scurry around us to build nests and gather scads of insects. Every spring we look forward to the arrival of the Baltimore Orioles with their incessant loud chirping as they scour the trees searching for insects and swoop down to investigate tidbits we put out for them. We also cherish our year-round friendly “chit-chats” with Chickadees and Nuthatches, which zip nonchalantly around us as we go about our yard chores.

In McHenry County, we are blessed to regularly have such a wide variety of “Fine Feathered Gardeners” to help control the insect population. Typically, in our yard, there are a number of species which usually spend spring and summer here raising broods and then retreat southward in the fall. Included are: Robin, Baltimore Oriole, Eastern Bluebird, House Wren, Chipping Sparrow, Common Flicker, Indigo Bunting, Ruby Throated Hummingbird, Red Winged Blackbird, Common Grackle and Starling.

Another contingent usually stays with us year-round. Included are: Black Capped Chickadee, White Breasted Nuthatch, Goldfinch, Purple Finch, Mourning Dove, Cardinal, Red Bellied Woodpecker, Crow, Blue Jay, and Downy and Hairy Woodpeckers.

Slate Colored Juncos and Red Breasted Nuthatches usually visit this area only during fall and winter. There are a few species that regularly pass through and pause here briefly on their way north in the spring. These include: White Throated Sparrows, Swamp Sparrows and Yellow Bellied Sapsuckers.

The spring/summer crowd times its arrival to coincide with the insect population explosion and so they have a huge impact on eradicating insects in our gardens. Although we think of Robins eating primarily earthworms and various wild or cultivated fruits, they apparently eat many insects too. Surprisingly, Hummingbirds also eat many insects. Unfortunately, Grackles and Starlings intimidate smaller birds at our feeders, but they both eat enormous quantities of insects. Red Winged Blackbirds and Chipping Sparrows are primarily vegetarians, but also consume some insects. Flickers eat a wide variety of insects and have a primarily animal diet. They eat more ants than any other American bird, but supplement their diet with seeds and fruits. Indigo Buntings eat many kinds of insects and weed seeds, but I rarely see them anywhere except at our feeders.

Watching Wrens and Bluebirds catch insects for their broods is fascinating for me. I have timed Wrens feeding their brood and they arrive at the nest box with fresh caterpillars, etc. in their beak about every two minutes (for what seems like hours at a time). A Bluebird can be sitting on the fence near their nest. Suddenly a flying insect is spotted several feet away; the Bluebird dashes toward the insect, snatches it in midair and takes it to the nestlings. In a few seconds he will be back on the fence and often within a minute or so dashes off again to catch another insect. (Continued on next page)



Fine Feathered Gardeners, continued

Our year-round bird crew eliminates insects too. Nuthatches, and other Woodpeckers are constantly on patrol seeking borers and other tree borne insects, but they also eat many other kinds of insects available during the summer. Mourning Doves and Goldfinches are about 98% vegetarian, but Purple Finches go after a few insects. Blue Jays are about 75% vegetarian, but eat just about anything they can catch and swallow. They belong to the Crow Family. Surprising to me, Cardinals are voracious insect eaters. They do supplement their diet with seeds. Chickadees primarily eat insects when they are available but switch to seeds when they are not.

Reference: The Audubon Society Encyclopedia of North American Birds by John K. Terres
Published by Alfred A Knopf, New York 1980
(It took John Terres two decades to write [edit] this masterpiece.)



10 Minute Applesauce à la Alton Brown Submitted by Jeff Postlewaite

Makes about 1 quart

Ingredients

- 6 large apples, peeled, cored, and quartered
- 1 cup apple juice
- 2 tablespoons cognac or brandy
- 2 tablespoons butter
- 3 tablespoons honey
- 1/2 teaspoon ground cinnamon

Directions

In a sealable microwave-safe container, combine apples with all other ingredients. Close lid, leaving one corner of lid open to allow steam to escape. Microwave on high for 10 minutes. Using a hand blender or potato masher, blend to desired consistency. Serve hot immediately or chill for later use.

Notes from Jeff:

"I recently made a couple batches of this apple sauce and it was quite good and certainly very easy. I didn't bother peeling the apples. I used a stick blender on the cooked apples and the peel gets thoroughly emulsified. I used about 3/4 cup orange juice instead of the apple juice ('cause that's what I had) and it adds a nice tang. Bourbon or whiskey could sub for the brandy."

He's a hard-core gardener: Horticulturist grows 250 varieties of apple on just ONE tree

Yahoo News UK

The bar has been set; does anyone want to try to beat this? – Robin Guy



Paul Barnett tending his apple tree.

A horticulturist has spent 24 years growing 250 different varieties of apple - on just one tree. From Golden Delicious to Etlins Reinette, Paul Barnett, 40, has all the ingredients necessary for a scrumptious apple pie. Paul, from Chidham, West Sussex, has been carefully nurturing the apple tree in his back garden since 1989. Now he has grown 250 types of apple, including rare cooking apples Withington Fillbasket, which originated in 1883, and Eadys' Magnum in 1908.

Paul said: "I wanted to grow my own trees but I didn't have the area to plant that number so I started a 'family tree' where I can have all the different varieties in a smaller amount of space. "I add to it each year by budding in the summer and grafting in the winter." Budding involves cutting a bud from another apple tree and inserting it into the bark while grafting uses a similar process but with a small branch carrying more than one bud. The tree is now 20 ft tall, and its branches sag from the weight of the different coloured apples.

White wooden tags are placed next to each variety to identity each crunchy fruit. Some of the branches are propped up with planks of wood due to the sheer weight of the fruit growing.

Paul will gather his unique collection of apples in two to three weeks, when they are at their juiciest, to show at horticultural fairs. He said: "My favourite eating apple is Winter Gem as it has a really nice flavour. It's crunchy, crisp and sweet.

"There are around 6,000 different kinds of apples worldwide and probably about 2,200 different types stored at the National Fruit Collection in Kent." Paul adds to his collection either by buying them in from the home of the National Fruit Collection or swapping them with other apple enthusiasts.

Paul also has nine smaller family trees growing plums, pears, cherries and apples. The keen gardener added: "My family have always been into horticultural, so it's in my genes. "My parents help me pick and tend to my garden. **Read the whole article:** <http://uk.news.yahoo.com/he-s-a-hard-core-apple-gardener--horticulturist-grows-250-varieties-of-apple-on-just-one-tree-135734080.html#ZVp6EMS>



From the Forum Discussion of Spray Additives



I sprayed last Friday with Bonide Orchard Spray (Captan, Malathion, Carbryl). It started raining at the end so I'm spraying again once these rainy days stop. Every, and I mean every, flower set a fruit. My apple trees are covered with clusters of five little apples. I know I have to thin them or I will have broken branches but it seems like a sin. I was hoping for a June drop and was thinking of posting a question myself.

Tony

Tony, You did not mention adding any sticker. It only takes an hour or two for the sticker to dry, depending on the outside temperature. It is possible that sticker would have kept the spray material from washing off. The sin would be to leave those five little apples continue to grow up to be midgets. I don't depend on June drop entirely. With some clusters, it is obvious which are the strongest one or two of the group. I think that by trimming off the smallest of the group early enough, you are both insuring that there is minimum energy drain on the tree and that these smaller fruits will not survive the drop. I would consider using Imidan as an alternate spray. If you have a strong infestation of codling moth or apple maggot, you may need that extra punch.

Sherwin

All, The following definitions, from the Illinois Pesticide Applicator Training Manual, have been helpful to me. Perhaps they'll be helpful to others, so I'm copying them here. I got my private pesticide applicators license in Jan. I also took and passed the commercial pesticide applicators certification a year ago, but that's just for my own knowledge since I don't intend to use it.

Sticker -- . . . used to increase the adherence of the pesticide to the treated surface (less likely to be washed off by rain)

Surfactant -- . . . help spread the spray droplets over the leaf's surface (examples given are "spreaders" and "wetting agents," and may help keep the spray droplets from "bouncing off" the plant surface, and may especially improve coverage on waxy or hairy plant surfaces)

Sherwin, You and others have talked about the importance of using stickers, spreaders, and wetting agents. I'm curious what products you use. I've never added these yet, and I'm considering adding them now since I'm preparing to start fine-tuning my spraying by mixing individual chemicals (sometimes) rather than always using a prepared "orchard spray" mix. The prepared orchard spray mixes seem to be designed for the ease of using the exact same spray throughout the whole growing season --but the pests fluctuate. The names of products that can be used as stickers and spreaders seem to be elusive. I haven't yet been able to find specific products that are available. Perhaps you've already shared in the past what you use, but I've only been a MidFEx member about a year, and if you or others shared this info, I think I missed it. Would you and others please share what stickers and surfactants you use or recommend?

Thanks! Alvin

Alvin: Glad to hear that you have had some good training in pesticide use and safety. We could all benefit from this. The sticker spreader that I have used is Bonide turbo spreader which is available at Home Depot and at garden centers. It contains alcohol ethoxylate and alkylphenol ethoxylate. Both of these are detergents that are used to dissolve or disperse pesticides and other chemicals in solution. These detergents are either the same as or are closely related to the non-ionic detergents that we use commonly in the lab which are called Triton X-100, nonidet P40, Brij, or TWEEN. Ionic detergents like SDS (sodium dodecyl sulfate) or SLS (sodium laureth sulfate) are different chemically and quite a bit harsher than the nonionic detergents. SDS and SLS are found commonly in shampoos, clothes washing detergent, and dishwashing detergents. As far as I can tell, there is no separate compound that is a 'sticker' in sticker spreader. The detergents disperse the sprayed chemicals onto the leaves and allow them to penetrate waxes on the leaf so that they bind better and over a larger area of the surface. Possibly the detergents also dissolve the sprayed chemicals into the waxy layer which may reform after the spray dries and this may trap the sprayed chemicals on the leaf...thus sticking them onto the leaves.

Bob

To continue the conversation, join the forum! See instructions on the back page.

Your membership may be expiring! **Check your Grapevine address label for your membership expiration date. If it says "9/30/2013" 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.



Going for the Gold! – Taylor's Gold Tim Hamilton



It all started fairly innocently shopping a Woodman's and looking for some fruit this time of year three years ago. There it was a round squatty sort of pear. Highly russeted, and a bit more expensive than the other pears. But frankly store bought pears just don't do it for me all the time. So I took a gamble and picked up a few.

To my surprise I think I found nirvana. Yes the skin is a little tough but what is inside that is special. I bought a few more and same results. It should not sit out to ripen nearly as long as most domestic pears. So my quest started. Internet determined that it was bred in New Zealand. Of course reading the little sticker told that it was imported from New Zealand.

Origin & Breeding History: 'Taylors Gold' was discovered as a naturally occurring limb sport mutation of 'Doyenne du Comice' on the property of Michael & Wendy King-Turner in 1985 at Riwaka, Nelson, New Zealand. It was selected on the difference in the skin of the fruit.

'Taylors Gold' has a smaller leaf than 'Bosc'. The size of the flower petal in 'Taylors' Gold ' is small while it is medium in 'Doyenne du Comice' and medium to large in 'Bosc'. 'Taylors Gold' has a large area of russet around the eye basin and stalk cavity while the area of russeting around the eye basin is small and around the stalk cavity small to medium for 'Doyenne du Comice'. The fruit stalk in 'Taylors Gold' is shorter than in 'Bosc'. The thickness of the fruit stalk in 'Taylors Gold' is medium to thick while it is thin to medium thickness in 'Bosc'

So two years ago I tracked down the only certified breeder in the US with a license for the pear. I gave them a call- I WANTED A TREE! Well they were very nice but had nothing to sell. So I put down money on three trees to be grafted last year and sent to me this spring. Sure enough after almost two years later I have my trees. Not on the right rootstock – but heck we can deal with that.

So now the wait is on. Three or maybe 5 years from now I will let you know how the tree does and if there is any fruit. There is no guarantee that a tree bred for New Zealand will do well at the Wisconsin border. I am hoping it does.

MidFEx Calendar	
October 19-20, 2013	Fall Harvest Festival , Chicago Botanic Gardens, Glencoe, IL - 9:00 – 4:30 p.m. (18 th set up) Volunteers arrive at 8:00 AM on the 19 th and 9:00 AM on the 20 th
November 3, 2013	Apple Cider Social , 1:00-5:00 p.m. - Al Cosnow's Home in Glencoe. See inside for directions.
November 12, 2013	Submissions due for the next issue of the Grapevine
January 26, 2014	Kurle Memorial Lecture and Business Meeting , Spring Valley Nature Center, Schaumburg
March 23, 2014	Grafting Workshop , Cantigny Gardens, Wheaton, IL
March 30, 2014	Grafting Workshop , Chicago Botanical Garden, Glencoe, IL
October 18-19, 2014	Fall Harvest Festival , Chicago Botanic Gardens, Glencoe (17 th set up)
MidFEx Officers and Contacts	
President: Tim Hamilton Secretary: Bill Scheffler Vice-President: Craig Evankoe 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>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: November 12, 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>	