



The Grapevine

December 2012 • The Journal of the Midwest Fruit Explorers • Vol. 36 No. 4

THE PRESIDENT'S MESSAGE

I am glad that 2012 is coming to a close! A warm winter, followed by an early spring blossom, three frosts resulting in a total loss of crop.

To add insult to injury a drought that resulted in brown yards in July.

The bees looking for blossoms in August and finding none. Let's hope 2013 is a bit normal . . . if there is such a thing as normal in Chicago.

Speaking of 2013 lots of changes! First you will note that there is NO JANUARY MEETING—We moved it to February 24th!

The 2012 grafting sessions were deemed too early by our panel of experts. So we moved the grafting sessions to later in the year. That has given us an opportunity to try something different. Our January meeting has been pushed back late in February to encourage collection of scion wood. So enjoy your football and snuggling by the fire in January. Come mid-February harvest your scion wood and bring it to the February meeting (more about this in the meeting announcement).

There were some really good things I saw happening in 2012 and it was at my local grocery. I am noticing more and more varieties being offered for sale even at my local Jewel. It is not uncommon to find 7–10 different apples and three or four pears. Dessert pears are at, unfortunately, \$3.99/lb, but they are selling. This is really encouraging news for consumers and for our club. As folks see that not every apple is a Red Delicious and every pear a Bartlett there is hope that they will search out other new and unique fruits. We probably have the marketers of Honeycrisp Apples to credit. Love it or leave it the Honeycrisp revolution has people asking and trying new stuff. This is great!

I am really looking forward to 2013, I have my seeds ordered and am thinking of expanding my raspberry patch with a new varieties based on comments from Pat. Last years orchard tour has me thinking of grafting up a bunch of pears thanks to Jim. To me that is the real value of the club. You get great ideas and learn from other club members.

So as we look ahead here are a few thoughts I had on New Years resolutions.

New Year Resolutions Versus Setting Goals

New Year's resolutions are often sort of wimpy and never followed or attained. I like the business approach for planning for the up-coming year. In business you set goals, they need to be timely, attainable and measurable. Here are a few goals I think we should all strive to accomplish in 2013.

1. **Graft something from another member's favorites list.** We have some experienced members in the group that have been grafting and growing for years and they have some fantastic varieties. Why not reach out to

them and graft a few? You will benefit both in obtaining and sustaining a reliable variety but you might just learn a few things along the way.

(caution—never ask someone for their favorite—you seldom get an answer)

2. **Plan NOW to enter in your fruit in the Harvest Fest.** It would be great to have more members submitting fruit at the show. Let's give Gene and Al a little competition. Ask them for their tricks, I know they are more than willing to share. Even if your fruit is not perfect submit it. Imperfections are badges of

INSIDE

President's Message	1
Events	2
<i>Illinois Fruit and Vegetable News</i>	3
University of Illinois Plant Clinic	3
Scion Wood Donors Needed	4
Ark of Taste: American Heirloom Pears	5
Recipes	7
2012 Harvest Festival Notes	8
Order Rootstock Now	10
2013 Grafting Workshop Request Form	11
Membership Renewal Form	11
Calendar and Officer Contacts	12

PRESIDENT'S MESSAGE, *continued*

3. **Volunteer for the club.** The club is totally dependent on you volunteering. We need suggested speakers, members to open up their gardens for tours, summer picnic locations, people power at the harvest fest and officers for 2014.

4. **Grow something new in your garden in 2013.** Ever tried peaches? Hazelnuts? Asian Pears?

My hat is off to Michael Zost for his incredible leadership with the harvest fest. In spite of loss of suppliers, limited availability of varieties and higher prices, Michael delivered a successful show that even made money for the club! Makes me excited about what lies ahead in 2013.

—Tim

EVENTS

Kurle Memorial Lecture & Annual Business Meeting: Sunday, February 24th at 1:00 P.M., Chicago Botanic Garden

We will begin the meeting with our annual Soup Bowl Luncheon. What better way to chase away the winter chill than with a steaming bowl of homemade soup. This is a pot luck, so if soup isn't your specialty, then by all means feel free to bring something else besides your appetite. We could always use a desert to complete the meal.

While we're noshing we'll hear Teresa Brockman speak on her experiences growing, planting, pruning and harvesting Aronia. Teresa launched Sunny Lane Aronia Farm in 2006 with the planting of 1200 Aronia near Goodfield IL. She also operates Teresa's Fruit and Herb Farm in Eureka, IL and is a regular vendor at the Evanston Farmers Market. Teresa will have Aronia samples for tasting.

After the lecture we'll tend to business and scion wood collection. The meeting is in Annex Building 2, which is on the southern edge of parking lot 2.

AGENDA

- a. Soup Bowl Luncheon
- b. Lecture: Teresa Brockman
- c. Business Meeting
 - i. Reelection of officers
 - ii. Vote on by-law changes
- d. Scion wood collection

Scion Wood Collection

We're encouraging members to harvest their scion wood in February for the Grafting Workshops. Then bring your collected scion to the February meeting and we'll take care of keeping it in optimal condition until the workshops in April. This will give us an opportunity to create an inventory list of the scion and print any needed labels in advance of the workshops. Member participation in this advance collection project should reduce some of the chaos during workshop setup and let us focus more energy on creating an organized scion display.

Follow the scion collection guidelines described on page 4. Put each variety in a plastic bag labeled with the variety name and the donor's name. Also, please provide a list itemizing the varieties contributed as described in the collection guidelines.

Aronia

Aronia, commonly called black chokeberry, is native to North America and was used for centuries by the Native Americans both medicinally and as food. It is in the apple family, and aronia berries have a sharp tannic taste similar to a crabapple when they are eaten fresh. But when combined with other ingredients, their flavor becomes milder and very delicious.

Aronia is extremely high in antioxidants (almost 3 times higher than blueberries!), particularly the anthocyanins and proanthocyanidins, dark pigments that give the berries their blue-black color. These same pigments protect human tissue by scavenging free radicals in our bodies that can lead to inflammation, mutations, and/or cancer, as well as other diseases associated with aging, such as diabetes and heart disease.

Learn more about Aronia at the February lecture!



ILLINOIS FRUIT AND VEGETABLE NEWS

Illinois Fruit and Vegetable News

University of Illinois, Urbana-Champaign

A Newsletter for Commercial Growers of Fruit and Vegetable Crops

A Publication of University of Illinois Extension and the College of Agricultural, Consumer, and Environmental Sciences

Check <http://m.extension.illinois.edu/bcjmw/calendar.html> for more information on

- Southern and Southwestern Illinois Commercial Tree Fruit School, February 5 and 6, 2013, at Mt. Vernon and Hardin, respectively.
- Stateline (IL-WI) Fruit and Vegetable Conference, February 11, 2013. Midway Village Museum, Rockford, IL.
- Vegetable and small fruits and strawberry school programs (production, pest management, marketing; the small fruit and vegetable spray guides are included with registration), February 12-13, 2013, in Mt. Vernon.



UNIVERSITY OF ILLINOIS PLANT CLINIC

<http://web.extension.illinois.edu/plantclinic/>

<http://web.extension.illinois.edu/plantclinic/aboutus.cfm>

The University of Illinois Plant Clinic has served as a clearinghouse for plant problems since 1976.

Services include plant and insect identification, diagnosis of disease, insect, weed and chemical injury (chemical injury on field crops only), nematode assays, and help with nutrient related problems, as well as recommendations involving these diagnoses. Microscopic examinations, laboratory culturing, virus assays, and nematode assays are some of the techniques used in the clinic.

This multidisciplinary venture is managed through the Crop Sciences Department but relies on input from many departments, including both research and extension components. Most of the diagnostic work is done at the Plant Clinic, but specialists are consulted as needed in the areas of botany, entomology, horticulture, mycology, plant pathology, soils, soil fertility, and weed science, among others.

The Plant Clinic was originally organized to help the county cooperative extension advisors (now referred to as educators) with the wide variety of plant samples that they were asked to diagnose, and to help campus based specialists deal with the constant requests for diagnostic services. The clearinghouse concept has helped in attaining these goals and at the same time has served as a source of information on plant problems in Illinois.

Nematode problems are difficult to diagnose, requiring special equipment and trained personnel to analyze soil extracts. Since few labs in Illinois provide this service for all nematode species, the Plant Clinic has been able to help meet the need for nematode assays. Also, the clinic facility has been used to train personnel from many private laboratories interested in nematode processing, especially for Soybean Cyst Nematode assays.

The success of the Plant Clinic relies on cooperation of many specialists at the University of Illinois. Various specialists representing many different subject areas help with diagnoses of various plant problems. All paperwork, responses, and recommendations are handled through the Plant Clinic.

SCION WOOD DONORS NEEDED

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

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

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

Example:

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

AMERICAN HEIRLOOM PEARS

from Slow Food USA's *Ark of Taste*

American Heirloom Pears

Pyrus communis

www.slowfoodusa.org/index.php/programs/ark_product_detail/american_heirloom_pears/

*Of the great pear country that once existed on Long Island, Boston back-county, Bucks County and Hudson Valley, perhaps not one thousandth still survives. It is a wonder that so many varieties of old American pears have survived to be grown at Corvallis, given the holocaust of American orchards." —C. Todd Kennedy**



Clapp's Favorite, photo by Ben Watson

Native to temperate Europe and Western Asia, pears (*Pyrus communis*) are one of the two-dozen plants known to have been cultivated over 4,000 years. Pears are members of the rose family and related to the apple and the quince. According to historians, the fruit is likely to have originated in the South Caucasus, North Persia, or the Middle East and found its way into Egypt and Europe. Dried "cultivated" slices were discovered in the cave dwellings of the Ice Age in Switzerland. In the fourth century B.C., ancient Greek authors had detailed information about the propagation of pears, which Homer called "the fruit of the gods."

For centuries, monks in cloistered monastery gardens developed the premium French and Italian dessert pears known for their delicious wine-like flavor and smooth, melting texture. Each seedling could mean a wait of up to twenty years for the result, yet generations of patient monks developed hundreds of fine varieties, especially during the Renaissance. In Tuscany, one of the Medici grand dukes, Cosimo II, was said to have had 209 different varieties of pear served at his table.

AMERICAN HEIRLOOM PEARS, *continued*

Pear cuttings were brought from Europe to the American colonies. Pioneers used the fruit for eating and baking, the fine-grained wood for making furniture, and even the leaves to make a rich yellow dye. Perry, an alcoholic drink made from pears, was popular, but not as common as cider. Until pear growing was established on the West Coast, a good pear, imitating European standards, was a luxury of the leisure class and not a commonly disseminated fruit like the apple, peach, or cherry. Though treated royally in Europe, New World pears could not compete with America's favorite fruit, the apple. Johnny Appleseed became part of our heritage, but the pear had no legendary counterpart, partly because pear trees grown from seed rarely produce usable fruit, but rather small rocklike fruits resembling wild pears. In addition, the pear tree preferred a milder climate and did not grow well in the climatic extremes of the East Coast, with its prolonged freezing and hot, humid temperatures.

By the mid-nineteenth century, the fireblight disease was introduced in North America, most likely from imported Asian ornamentals. This disease devastated East Coast orchards. The only pear not affected was the Kieffer pear, which is a hybrid of European and blight-resistant Asian species.

West Coast pears have their own unique history. They were originally brought by the Spanish to Mexico, Peru, and Chile, and traveled up the California coast with the early missions. Like the mild Mediterranean region, California has coastal valleys that are hot and dry in the summer and cold but not freezing in winter, perfect conditions for pears. The early mission settlers brought only what was essential, but that included pear budwood. They were carefully wrapped in wet straw or mud packs and packed in covered wagons or on the back of a mule to make the long journey up the California coast, where the budwood could be grafted onto quince.

The boom in California pear growing came after the Gold Rush, in the late 1800's, when farmers planted large orchards of European pears to provide fruits for a growing population. Markets remained local and townfolk enjoyed fresh fruit up until World War II. After the war, the small, easily bruised heritage varieties were gradually eliminated in favor of a large pear that could be shipped, handled, and had a long shelf life: namely the Bartlett. The inland coastal valleys of California, Oregon, and Washington became the largest pear growing area in the United States, growing 90 percent of the pear crop, mostly Bartletts. In the 1950's, the pear pack was destined for fruit cocktail and other syrupy can fillers, but today's processed pears are more likely to end up as the base for a health juice, a flavored wine, or baby food.

Sources for pear materials, once abundant in this country, are rapidly disappearing. The great collections of varieties built up and maintained by pear fanciers have all but disappeared. Commercial growers who once took pride in growing many varieties of pears now confine their efforts to a few. Even experiment stations and universities find it difficult to maintain their variety collections because of pressure from other activities. What is true of the United States is also true of Europe and other regions abroad. France and Belgium, long considered repositories for pear materials, are rapidly reducing their variety collections for economic reasons. For these reasons, their preservation is of considerable importance.

Pear materials as known in the past will soon disappear unless the few remaining collections are preserved. It is true that the maintenance of these collections involves effort and expense but one can never adequately anticipate future needs. Materials that appear to be worthless now may ultimately become valuable as parent stocks in future pear improvement programs. Standards by which varieties are judged also change from time to time, and varieties now held in low esteem may conceivably become important in the future.

For a catalog of varieties and resources for trees and rootstock, listed by century of origin, visit the Slow Food website: www.slowfoodusa.org/index.php/programs/ark_product_detail/american_heirloom_pears/



The Grapevine December 2012

RECIPES

PEAR BANANA BERRY BAKE

Ingredients

2–3 cups poached pear halves	1/2 cup brown sugar
1 cup fresh cranberries	1/2 cup all-purpose flour
4 cups sliced banana	1/4 cup rolled oats
1/4 cup orange juice	1/8 teaspoon ground cloves
1/4 cup white sugar	1/2 teaspoon grated orange zest
1/8 teaspoon salt	3 tablespoons butter, softened
1/8 teaspoon ground cloves	

Directions

1. Preheat oven to 375 degrees F (190 degrees C.)
2. In a 1 1/2 quart casserole dish, mix pears, cranberries, bananas, orange juice, sugar, salt and 1/8 teaspoon cloves. Mix lightly.
3. In a small bowl, mix brown sugar, flour, oats, remaining 1/8 teaspoon cloves and orange rind. Cut in butter until crumbly. Sprinkle over fruit.
4. Bake in the preheated oven for 15 to 20 minutes, or until top is golden brown. Serve at room temperature.

Try doubling the topping for extra crunch!

PREP 15 mins • COOK 15 mins • READY IN 30 mins



FRESH PEAR PIE

Ingredients

1 recipe pastry for a 9 inch double crust pie	1 teaspoon lemon zest
1/2 cup white sugar	5 cups peeled and sliced pears
3 tablespoons all-purpose flour (can substitute 4 tablespoons corn starch)	1 tablespoon butter
1/4 teaspoon salt	1 tablespoon lemon juice
1 teaspoon ground cinnamon	

Directions

1. Combine sugar, flour (or corn starch), salt, cinnamon, and lemon rind in mixing bowl.
2. Arrange pears in layers in a 9 inch pastry lined pan, sprinkling sugar mixture over each layer. Dot with butter. Sprinkle with lemon juice. Roll out remaining dough; cut slits for escape of steam. Moisten rim of bottom crust. Place top crust over filling. Fold edge under bottom crust, pressing to seal. Flute edge.
3. Bake at 450 degrees F (230 degrees C) for 10 minutes. Reduce temperature to 350 degrees F (175 degrees C), and bake for an additional 35 to 40 minutes.

To substitute a crumb topping instead of the upper crust: Crumb topping: 1/2 cup each butter and brown sugar mixed together with 1 cup flour. Pour the crumbs over the pears and bake at 350 for about an hour. If you use a crumb topping there's no need to mix any butter in with the pears

—Recipes submitted by Robin Guy

MIDFEX 2012 HARVEST FESTIVAL, Chicago Botanic Garden

by Michael Zost

Congratulations to all MidFex members who participated in this year's successful Harvest Festival the weekend of October 20th and 21st at the Chicago Botanic Garden. It was a very challenging year obtaining apples and cider to say the least with the early spring, frost, and drought. With the help of MidFex member Chris Anderson, we were able to obtain our apples to sell and cider apples from Gerry Kathan of Kathan Orchards in Minnesota. Most of the fruit crop east of the Mississippi was decimated, meaning no apples for sale and no cider available. We were able to obtain fresh cider from Brightonwoods Orchards in Burlington Wisconsin. The owner, Bill Stone, has been very supportive of MidFex over the years. And as always we were able to count on Hafs Road Orchard for some supplemental apples. We had a good turnout of volunteers on Saturday and better turnout on Sunday, which really made the event go more smoothly. This always builds a wonderful sense of friendship and community. The great weather that weekend provided brisk sales of cider, apples, and all of our fruit butters. All the fruit butters are Amish made so our efforts go to support hardworking families in Indiana and Ohio. Due to the demand for fruit with the challenging growing season, we had higher expenses due to the increased cost of apples and cider. We were able to sell out of cider early Sunday afternoon and had only a few cases of apples left over at the end.

As always our visitors really enjoyed our mix of apples this year. Our selection was not as diverse as the last few years, but we had some interesting varieties we will look at bringing back next year. These include Black Twig and Haralson. It is always a treat for me to see eyes light up and the smile come across a face with the taste of one of our incredible samples of fruit, fruit butters, or fresh hand pressed cider. We had a number of visitors so inspired, that they signed up as new members. And to see how busy our senior fruit growers were answering questions and sharing insight is always exciting and rewarding as we spread the word that you too can grow fruit where ever you live.

As always, a big thanks to Al Cosnow, Gene Yale, Sherwin Dubren, Mike Modde, Robin Guy, and Oriana Kruszewski for sharing your fruit for our displays, for your expertise and knowledge you share with visitors and being at the Festival all three days. To our volunteers I want to thank you so much for your time, help, and commitment to the Harvest Fest and MidFex. Because of you we could offer samples of fruit, fruit butters, cider, and books both sale days. With all this help we were able to set up Friday and tear down Sunday smoothly and efficiently. We really have terrific people in MidFex and I had a great time with all of you. We look forward to it for next year to make it even better.



Harvest Fruit Festival Statement

Festival Dates 10/20/12 – 10/21/12

Gross Receipts		5,356.00
Expenses:		
52 cases of apples		2,127.48
8 cases of cider apples		116.47
120 ½ gallons of apple cider		641.31
35 9oz jars apricot & plum butter		73.89
152 16 oz jars apple butter		304.00
118 16 oz jars peach butter		472.00
2 Uncommon Fruit books		24.92
3 Landscaping With Fruit books		40.71
2 Grow Fruit Naturally books		32.94
4 Pruning & Training books		77.48
2 Fruit, Berry, & Nut Inventory books		31.68
5 apple wedgers		17.55
416 ½ peck apple bags		74.98
Handouts (dwarfing, grafting, resources, etc.)		85.37
Bags, plates, crackers, tasting cups, etc.		193.57
Chicago Botanic Garden commission		104.17
Total Expenses		4,418.52
Net Income		\$937.48

Note: Expenses include only items actually used or sold at the show. Additional items purchased but not sold (fruit butters, books, bags, etc.) remain in inventory and their cost will be included in expenses on the annual financial statement.





ORDER ROOTSTOCK NOW

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

The rootstocks available for the grafting workshops this year are:

Apple:

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

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

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

Pear:

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

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

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

Plum:

Krymsk 1: About 50% dwarfing. Reported compatible with plums, apricots, peaches, and nectarines.

St Julian: Semi-dwarfing. Similar as Krymsk 1 but may be less likely to have compatibility issues with peach and apricot.

* Stone fruit is more successfully grafted when it is warmer. We offer it here for those who will take them home and graft or bud later. Beginning grafters are more likely to have success grafting apple and pear.

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

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

2013 GRAFTING WORKSHOP REQUEST FORM

NAME _____ PHONE: _____

QUANTITY	ITEM	PRICE EACH	TOTAL
			GRAND TOTAL

Please bring the order with payment by February 9 to:
Jeff Postlewaite
Midwest Fruit Explorers
P.O. Box 93
Markham, IL 60428-0093

Questions? (708) 596-7139
Jeff@FrugalFarm.com

To Update Your Email Address

Hi members,

On occasion, you may want to change your email address on the forum. To do this, go to the following address:

<http://lists.ibiblio.org/mailman/options/midfex>

Put in your old email address to log in. Then make your address change as requested.

Let me know if you have any questions about this.

—Sherwin Dubren, sherwindu@att.net
 Forum Administrator

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

MidFEx Membership Application

New Member Renewing Member

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

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

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

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

MidFEx Calendar

February 24, 2013	Kurle Memorial Lecture and Business Meeting , Chicago Botanic Garden, Glencoe, IL
April 7, 2013	Grafting Workshop , Cantigny Gardens, Wheaton, IL
April 14, 2013	Grafting Workshop , Chicago Botanical Garden, Glencoe, IL
May 2013	Two lectures: Public Gardens of France – Pat Driscoll and possibly David Doud Midwest Apple Improvement Association on EverCrisp apple. Date and location to be finalized
July 14, 2013	Summer Picnic- Patrick Driscoll 203 E. Olive Ave. prospect Heights, IL
Summer 2013	Member Orchard Walks—VOLUNTEER YOUR YARD!
Oct 19, 20 th 2013	Fall Harvest Festival at Chicago Botanic Gardens, Glencoe (18th set up)
November 3, 2013	Apple Cider Social , Location TBD

MidFEx Officers and Contacts

President: Tim Hamilton ♦ **Secretary:** Bill Scheffler ♦ **Vice-President:** Craig Evankoe ♦ **Treasurer:** Jeff Postlewaite

MidFEx Online Forum: Members are invited to join the MidFEx forum. Get advice and share your fruit growing experiences with other members. Subscribe to the forum at: <http://lists.ibiblio.org/mailman/listinfo/midfex>

Forum Administrator: Sherwin Dubren (sherwindu@att.net)

MidFEx Web Site: <http://www.midfex.org>

Send anything of interest (links, photographs, fruit info, etc.) to webadmin@midfex.org for consideration for web site posting.

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"

Orchard Guide: Local on-line fruit growing resource developed by a MidFEx member. You enter in the varieties of fruit trees that you are growing. The site estimates when pests will appear based on local weather reports so you can exercise spraying or integrated pest management (IPM) more efficiently. Post feedback on your growing experiences with specific varieties, and read feedback from others about which varieties do well here and which struggle. <http://orchardguide.net>

Grapevine articles wanted! Deadline for articles to Robin Guy for next issue: February 12, 2012. Please e-mail articles to Robin and type "GRAPEVINE" in the header.

Gathering editor: Robin Guy (editor@midfex.org)

Layout editor: Angela Bowman (angelamarielowman@yahoo.com)

Membership: Use enclosed application, see website, email membership@midfex.org

Or write: MidFEx Membership
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The Grapevine
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First Class