

President's Message by: Phil Hahn

It's been a wetter winter here in the south suburbs than we've had in several years. That's a good thing. My water table indicator, the basement sump pit, has not been dry since early November. First time this century. For the last two years I've attributed some of my suffering yardscape to low fall/winter/spring soil moisture. Hopeful for some recovery this season.

MidFEx has started the year with two terrific "lectures". Member Al Cosnow's Bee Talk in January and guest Dennis Norton's Peach Talk February 24th. Better than lectures...plenty of interaction from the audience. If you missed either, we filmed them both. If you didn't get to meet Dennis, you're in for a treat at the summer picnic at the Norton family's Royal Oak Farm, Harvard, IL. Cross your fingers for a good bloom set on his 800 peach trees.

Our next events are the grafting workshops. Its time to start taking scion cuttings for sharing on Sunday, April 6th, Cantigny Greenhouse and Sunday April 13th, Chicago Botanic Garden. As always, members helping with setup, labeling and rootstock wrapping get first pick. We'll have an informal lunch for those setting up at Cantigny. Feel free to add to the menu.

Lastly, we all need to help spread the word about the grafting workshops. Without our usual exposure at the Chicago Garden Show we don't want participation or newbie membership to suffer. Please help by distributing posters to your local libraries, schools, garden clubs, garden centers, community bulletin boards, etc. The poster can be downloaded from our website at midfex.org.

See you when the snow melts.... *Phil*

Request for information

I need authors for future Grapevine articles for the following topics. Please e-mail them to the Editor, Robin Guy (rguy@ameritech.net).

1. What fertilizers do you use and when are they applied?
2. How to grow organically/suggestions for success?
3. Mulching information for the winter.
4. Bonsai fruit trees, etc.

**For those members who asked...
Pruning Seminar in Barrington, IL**

Saturday, March 29, 2008, 1:00 PM
Rain or Shine

A hands-on pruning seminar is scheduled to be held at Ron Malcolm's orchard in Barrington.

Ron's list of fruit plant material is too vast to include all in this announcement but includes: apples (16 varieties), pears (17 varieties), plum (12 varieties), pawpaw (7 varieties), peach (3 varieties), apricot (4 varieties), cherry, nectarine, plumcot, pluot, persimmon, medlar, mulberry, shipova, and jujube. He also has many varieties of bush and cane fruits, grapes, and hardy kiwi.

Attendees should bring pruning tools – shears, loppers, etc. Also bring along any favorite pruning related books or fancy tools for show-and-tell.

Directions: Ron Malcom's address is 137 S. Barrington Rd., Barrington IL 60010
Phone: (847) 381-8543

From the north: Take Barrington Rd south from downtown Barrington. His is the 1st mailbox south of Bradwell Rd on the east side of the road.

From the east and south: Take I-90 west and exit at Barrington Rd north. Take Barrington Rd north across Palatine Rd. His is the 3rd mailbox north of Palatine Rd. on the east (right) side of the road.

From the west and south: Take I-90 east and exit at Rt 59 north. Take Rt 59 north to Algonquin Rd. Turn east (right) on Algonquin Rd to Palatine Rd (~1/4 mile on left). Take Palatine Rd to Barrington Rd. Turn north (left) on Barrington Rd. His is the 3rd mailbox on the east (right) side of the road.

Bob Kurle

This year, we will honor the work that our founder, Bob Kurle accomplished for fruit growers all over. Bob passed away about 10 years ago, and we will be running some of his past submissions that were published in the Grapevine. Please see Page 5 in this issue for information on starting grapes.

Fruit Grower Newsletters

Ohio

The Ohio Fruit ICM (Integrated Crop Management) Newsletter covers timely topics related to the management of fruit. To subscribe for 30 issues, send \$48 payable to the Ohio State University Extension to: Ohio Fruit ICM Newsletter, OSU South Centers—Horticulture, 1864 Shyville Rd., Piquette, OH 45661; phone: (740) 289- 2071; e-mail: wright.705@osu.edu. E-mail delivery is free by signing up at <http://ipm.osu.edu/fruit/index.html>. The *Ohio Grape-Wine Electronic Newsletter (O-GEN)* is available at www.oardc.ohio-state.edu/grapeweb/OGEN/ogen.htm. To subscribe to *O-GEN*, e-mail dami.1@osu.edu.

Grafting Workshops

The 2007 MidFEx grafting workshops will be held on the following Sundays: April 6 and April 13. The lecture and demonstration will be followed by a practice session; individual help with grafting will also be offered. For information and reservations, please contact Jeff Postlewaite. 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.

Rootstocks will be priced at \$4.00 each at the sessions. **Please remember our procedure:** 2 free pieces of scion wood are allowed for each rootstock purchased. At the end of the last grafting session at Chicago Botanic Garden, the remaining scion wood will be available to MidFEx members for free; nonmembers will be charged \$0.50 for each additional piece of scion.

April 6, 2008: MidFEx grafting session at Cantigny Greenhouse. Morning for setup members only: 8:30 a.m. to 12:00 noon. Afternoon sessions for beginning grafters and non-members: 1:00 p.m. to 4:00 p.m. (lecture begins at 1:00; you **MUST** attend the lecture from the beginning if you are new to grafting). 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. Parking is free if you enter at the Shaffner gate. If you use any other entrance, you will have to pay a fee and will have a long walk.

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 Schaffner Rd. Turn south on Schaffner Rd. Continue as above.

April 13, 2008: MidFEx grafting session at the 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) Park, then go to the Education Building. Morning session is for grafting-experienced members only: 9:30 a.m. to 12:00 noon. See President's message for more details. Afternoon sessions for beginning grafters and non-members: 1:00 p.m. to 4:00 p.m. (lecture begins at 1:00; you **MUST** attend the lecture from the beginning if you are new to grafting). Non-Chicago Botanic Garden members: parking now is \$15/car.

Grafting supplies will be sold at both workshops. Unfortunately, due to a predator attack, there will be no *Osmia* bees available at the workshops this year.

GRAFTING WORKSHOP VOLUNTEERS NEEDED

Assistance is needed for the grafting workshops for the following tasks:

Bagging rootstock. The rootstock is shipped from vendors in bulk. We individually wrap the rootstocks on the mornings of the workshops. A perk for volunteers is early selection of their pre-ordered rootstock.

Staffing workshop. 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.

If you can assist with any of the above tasks please call Jeff Postlewaite (708 596-7139 or Jeff@FrugalFarm.com) to let him know how and when you can help.

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 year's 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.

Grafting Workshops Update By: Jeff Postlewaite

We will have the following rootstocks available at the workshops this year:

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.
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.
	Quince C	Perhaps the most dwarfing at about 30%. Good for espalier. All Asian and some European pears require an interstem. Details will be available at the workshops.
Plum	Krymsk 1	About 50% dwarfing. Reported compatible with plums, apricots, peaches, and nectarines.

Note: The workshop order form in the December Grapevine listed OHXF513 pear. We will have OHXF333 pear as a substitute. They are comparably dwarfing. We will also have OHXF97 rootstock available for the first time. Oriana believes OHXF97 may be a better rootstock for Asian pear. Though OHXF97 is more vigorous than OHXF333 (or OHXF513), Asian pears begin bearing fruit when the tree is young thus effectively stunting the tree size. Anyone that has already ordered pear rootstock will have the option to select any of the available rootstocks.

Workshop attendees are reminded to bring a sharp thin bladed knife with a 2-3 inch blade 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.

Notes from Oriana's Orchard

On the 2nd grafting workshop (11:00am-April 13 - Chicago Botanic Garden), members are encouraged to bring in their grafting problems or failures; our experienced members can comment as to what may have gone wrong. We also will give a demonstration on other grafting techniques, like "Bridge Graft" to save damaged trunk, Step graft onto short or unmatch size rootstock and top-working. Topics will only concentrate on grafting specially targeted for those (members only) who have gone thru grafting workshop before.

This winter, heavy snow fall, and despite the 3' cage protection in my yard, rabbits ate up the cambium of my potted young trees. They only left a inch or two of rootstock, so a cleft graft or step graft will be most suitable in early Spring. An inter-stem piece may be needed to add to the rootstock before the scion, to avoid having the scion set roots and become a standard size tree.

In our orchard, most of the trees are over 10 years old, some of them are not fit for our purposes, and need to top-worked and the variety changed, if you are interested in a visit, please contact me in March.

STARTING GRAPES IN A HOMEMADE GREENHOUSE

by Robert Kurle

Reprinted from the *Grapevine*, March 1991

The two liter soft drink bottles with the black bottoms make excellent greenhouses. Put hot water in the empty bottle and set in a pan of hot water. In a few minutes, the glue will soften and you can easily separate the bottom from the top. Put about four drain holes in the bottom section and fill it with seed-starting soil or a mixture of peat moss and sand. Cut back the top a little and put the top and bottom together to make a small greenhouse.

Select a good grape variety. Take cuttings in March before the buds break. Use a cutting about 1/4 inch in diameter or larger with several nice buds. Put a sloping cut on the bottom of the cutting so you don't plant the cutting upside down. Put a number of skin-deep cuts along the bottom of the cuttings so the rooting hormone will penetrate the skin and promote rooting. Dry or liquid rooting hormone can be used. Woods Rooting Hormone is an excellent liquid compound sold by Earth Science Products Corporation, P.O. Box 327, Wilsonville, Oregon 97070 for \$5.00 per 4 oz. bottle. Hormonex No. 1 is a dry material also excellent. The cuttings will also give a certain percentage of takes with no treatment. You can put one scion in each greenhouse or several and only keep the healthiest plant. Keep the greenhouse in partial shade until the cutting has started growing. When the vine is about to reach the top of the greenhouse, you should remove the top. The new vine can be planted in its permanent location in the Fall or even before if you don't disturb the root system.

Note from Jeff Postlewaite: The Earth Science Products Corporation Bob refers to still exists at the address above though the price is now \$7. They may also be reached at (503) 678-1216 or at www.earthscienceproducts.com.

Summary of Financial Status 01/01/07-12/31/07

By: Jeff Postlewaite

Summary of Income:

Harvest Festival	5,683.40
Grafting Workshops	1,952.50
Memberships	1,460.00
Misc Sales (picnic auction, sales to members)	88.00
Interest	45.80
Total Income:	\$ 9,229.70

Summary of Expenses:

Harvest Festival	3,292.97
Grafting Workshops	1,581.02
Grapevine	652.90
Flower Show	29.37
Picnic	144.65
Insurance	267.00
Meeting Expenses (speakers, refreshments, etc.)	382.13
Other Correspondence	45.63
Illinois NFP filing fees	5.00
Helen Spitzer Memorial	93.58
MAGA Conference	130.00
Web Site / Internet	70.00
Chicagoland Gardening Listing	150.00
Video Camera	400.00
Total Expenses:	7,244.25

Net Income (Loss): **1,985.45**

Treasury Balance as of 12/31/07: **13,853.93**

Notes:

1. Grafting Workshops expenses does not include grafting knives purchased and expensed in 2006.
2. Grapevine expenses does not include expense of publishing Sep and Dec issues.
3. Harvest Festival expenses includes apple bags purchased and still in inventory.

Fruit Grower Newsletters

Kentucky

A Cooperative Extension newsletter, *Kentucky Fruit Facts*, is issued monthly to all Kentucky growers at no cost. This service supplies timely information on disease and insect activity throughout the state, as well as cultural information. To obtain this service, send your name, address and present fruit interests to:

Kentucky Fruit Facts, c/o Joe Masabni, PO Box 469, Princeton, KY 42445; phone: (270) 365-7541; e-mail: jmasabni@uky.edu. *Kentucky Fruit Facts* is also available at www.ca.uky.edu/fruitfacts.

Missouri

The Institute for Continental Climate Viticulture and Enology (ICCVE) at the University of Missouri in Columbia publishes a quarterly electronic newsletter, *The Midwest Winegrower*. The newsletter includes educational articles on grape growing and winemaking; insect, disease, and weed management; industry news; and notices of events in the region. Those interested in receiving the newsletter should contact Andy Allen at: ICCVE, 108 Eckles Hall, University of Missouri, Columbia, MO 65211-5140; phone: (573) 882-6752; e-mail: AllenRA@missouri.edu.

Fruit Pastries by Paul Thorn
Reprinted from the *Grapevine*, January 1997

Because our members raise apples, peaches, cherries, plums and blueberries I'll present ways of using these fruits with their "just picked" freshness and flavor.

Coogan Dough. Coogan dough is also known as "bisquit supreme." Sift together 1 cup all purpose flour, 2 teaspoons baking powder, 1 teaspoon sugar, 1/4 teaspoon cream of tartar, 1/4 teaspoon salt. Add 1/4 cup margarine and with a fork reduce all to crumbs the size of peas. Add 1/3 cup of milk and blend ingredients until they form a dough.

In a 9" round or square cake pan, or a 7" x 11" pan, press the dough all over the bottom of the pan and half way up the sides. On the dough, in rows, place 6 good-sized Macintosh apples that have been peeled, cored and sliced. Sprinkle on top of the apples 3/4 cup of granulated sugar. Bake at 400F for 25 minutes. In the meantime make a custard by mixing together 1 egg, 1/4 cup sugar, 1/2 cup milk, 1/4 teaspoon each of nutmeg and cinnamon. Pour this custard over the apples (which have baked 25 minutes) and return to the oven for another 10 to 15 minutes or until the custard has set and runs no more.

This recipe can be used for other fruits. Use any fruit you wish and adjust the amount of sugar and spices to please the palates of the family.

Coogan dough is versatile. It can be rolled and cut for muffins or it can be used for strawberry shortcake. Roll the dough 3/4 inch thick and cut into 2" rounds. Bake at 350F for 35 minutes. For shortcake, split the muffins in two. Place the bottom half on a plate and spoon fresh sliced strawberries over it. Place the top round on top of the sliced strawberries and put a dollop of sweetened whipped cream on that. Peaches and other fruit can be used in this recipe. Your imagination can add more possibilities to the list of substitutes.

Cobbler. In a deep baking dish such as a 9"x9" square pan, place 2 cups sliced peeled fresh peaches. Over the peaches pour 3/4 cup peach nectar and a sprinkle or two of cinnamon. If no peach nectar is available make a light syrup using 3/4 cup water with 3/4 cup sugar, boiled for a minute or two. Prepare a Coogan recipe (see above), pinch off small pieces and drop them on and around the peaches. Place in a 350F preheated oven and bake for 45 minutes. Cherries, blueberries and many other fruits can be substituted for the peaches.

Apple Pancake. Peel, core, slice thin and fry apple slices in a large skillet. Use a large chunk of butter so the apples won't stick to the pan. Beat 3 large eggs with 1/2 cup milk in a bowl and add 1/2 cup flour, 1 tablespoon sugar, 1/2 teaspoon cinnamon and a dash of salt. Pour batter on top of the apple slices and place skillet into a 500F heated oven. When almost cooked place small dabs of butter on top and continue baking until brown. Serve with lemon juice.

Growing Peaches in Zone 5 (Northern Illinois)

From a lecture given by Dennis Norton of Royal Oak Farm
at MidFEx meeting on Feb. 24, 2008

Dennis Norton's excellent talk about the trials, tribulations, and rewards of growing peaches in our area has many of us thinking about where we can put a few trees.

Dennis recommended the following sources:

"Fruit Production for the Home Gardener" (web site, publication)

Publications Distribution Center
The Pennsylvania State University
112 Agricultural Administration Building
University Park, PA 16802-2602
(814) 865-6713, Internet: sfruit.cas.psu.edu

Adams County Nursery (fruit trees – apple, pear, peach, plum, apricot, cherry)

P.O. Box 108, Aspers, PA 17304
(717) 677-8105, Internet: www.acnursery.com

Great Lakes IPM (biological pest controls, insect traps)

10220 Church Rd, Vestaberg, MI 48891-9746
(800) 235-0285, Internet: www.greatlakesipm.com

A few slides excerpted from Dennis' lecture:

<h3 style="margin: 0;">How Cold can they get?</h3> <p style="margin: 5px 0;">Peaches compared to other tree fruits</p> <table border="1" style="width: 100%; border-collapse: collapse; margin-bottom: 10px;"> <thead> <tr> <th style="text-align: left;">Tree Fruits</th> <th style="text-align: left;">How Hardy</th> </tr> </thead> <tbody> <tr> <td>Apple</td> <td>-30°F</td> </tr> <tr> <td>Pear</td> <td>-25°</td> </tr> <tr> <td>Peach, Nectarine</td> <td>-15°</td> </tr> <tr> <td>Sweet Cherry</td> <td>-12°</td> </tr> <tr> <td>Tart Cherry</td> <td>-30°</td> </tr> <tr> <td>Apricot</td> <td>-15°</td> </tr> </tbody> </table> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: left;">Berries</th> <th style="text-align: left;">How Hardy</th> </tr> </thead> <tbody> <tr> <td>Strawberry</td> <td>-5°F</td> </tr> <tr> <td>Blueberry</td> <td>-25°</td> </tr> <tr> <td>(Interspecific hybrids)</td> <td>-35°</td> </tr> <tr> <td>Brambles</td> <td></td> </tr> <tr> <td>Red Raspberries</td> <td>-30°</td> </tr> <tr> <td>Purple Raspberries</td> <td>-15°</td> </tr> <tr> <td>Black Raspberry</td> <td>-5°</td> </tr> <tr> <td>Thorny Blackberry</td> <td>-25°</td> </tr> <tr> <td>Thornless Blackberry</td> <td>0°</td> </tr> <tr> <td>Grape</td> <td></td> </tr> <tr> <td>American</td> <td>-30°</td> </tr> <tr> <td>French hybrid</td> <td>-15°</td> </tr> </tbody> </table>	Tree Fruits	How Hardy	Apple	-30°F	Pear	-25°	Peach, Nectarine	-15°	Sweet Cherry	-12°	Tart Cherry	-30°	Apricot	-15°	Berries	How Hardy	Strawberry	-5°F	Blueberry	-25°	(Interspecific hybrids)	-35°	Brambles		Red Raspberries	-30°	Purple Raspberries	-15°	Black Raspberry	-5°	Thorny Blackberry	-25°	Thornless Blackberry	0°	Grape		American	-30°	French hybrid	-15°	<h3 style="margin: 0;">Critical Spring Temperatures</h3> <p style="margin: 5px 0;">Spring temperatures are generally much more critical to peach production than dormant winter temps.</p> <p style="margin: 5px 0;"><small>Critical Spring Temperatures for Tree Fruit and Small Fruit Bud Stages Compiled by Mark Longstreth, District Extension Horticulture Agent, MSU Extension</small></p> <table border="1" style="width: 100%; border-collapse: collapse; text-align: center;"> <thead> <tr> <th style="text-align: left;">Peaches</th> <th>Bud Swell</th> <th>Calyx Green</th> <th>Calyx Red</th> <th>First Pink</th> <th>First Bloom</th> <th>Full Bloom</th> <th>Post Bloom</th> </tr> </thead> <tbody> <tr> <td>Old temp</td> <td>23</td> <td>--</td> <td>--</td> <td>25</td> <td>--</td> <td>27</td> <td>30</td> </tr> <tr> <td>10% kill</td> <td>18</td> <td>21</td> <td>23</td> <td>25</td> <td>26</td> <td>27</td> <td>28</td> </tr> <tr> <td>90% kill</td> <td>1</td> <td>5</td> <td>9</td> <td>15</td> <td>21</td> <td>24</td> <td>25</td> </tr> </tbody> </table> <p style="margin: 5px 0;"><small>Old standard temperature is the lowest temperature that can be endured for 30 minutes without damage This chart also shows the temperature that will kill 10% and 90% of normal fruit buds These numbers were taken from Washington (WSU), Michigan (MSU) and North Carolina (NCS) Extension Bulletins Peaches - WSU EB0914 Portions of these bulletins are posted at Gregg Lang's Fruit Bud Hardiness Page at the MSU Horticulture Department</small></p>	Peaches	Bud Swell	Calyx Green	Calyx Red	First Pink	First Bloom	Full Bloom	Post Bloom	Old temp	23	--	--	25	--	27	30	10% kill	18	21	23	25	26	27	28	90% kill	1	5	9	15	21	24	25
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<h3 style="margin: 0;">Cold Hardy Rootstocks</h3> <div style="display: flex; align-items: flex-start;">  <ul style="list-style-type: none"> • Lovell – A standard in Northern Illinois; good disease tolerance • Tennessee Natural • Bailey Seedling – standard size, hardy • Halford Seedling – A proven performer, very hardy </div> <p style="margin-top: 10px; font-size: small;">All spaced 12x20 for open center or 10 x 14 for central leader</p>	<h3 style="margin: 0;">Cold Hardy Varieties</h3> <p style="margin: 5px 0; font-size: x-small;">Varieties + or - days of harvest relative to the old standard Redhaven & have been developed for the upper Mid-West area of the United States</p> <ul style="list-style-type: none"> • Red Haven • Contender (+18) - has high chilling requirement (1050 hrs) & very hardy fruit buds • Cresthaven (+24) • Madison (+24) - buds very hardy, but fruit is tender & does not pack/ship well • Redskin (+29) – bloom & harvest is spread out, providing more frost hardiness. • Reliance (+3) - reliable cropping, but tends to have poor quality fruit • PF 7A Freestone - 10 days • PF 24-007 + 22 days • PF 24C Coldhardy + 24 days • PF 25 + 26 days • PF 1 - 30 days • Garnet Beauty (-11) • Harcrest (+26) • Summer Serenade (sport of Garnet Beauty) • Autumn Star (+ 45) - new cultivar, 2003; very hardy fruit buds, but very late 																																																																								

2008 Spray Guides and other information

<http://www.extension.iastate.edu/Publications/PM1282.pdf>
2008 Midwest Tree Fruit Spray Guide

<http://hort.agriculture.purdue.edu/pdfs/08SprayGuide.pdf>
2008 Midwest Commercial Small Fruit and Grape Spray Guide

<http://ohioline.osu.edu/b861/index.html>
Midwest Small Fruit Pest Management Handbook

<http://ohioline.osu.edu/b919/index.html>
Midwest Grape Production Guide

Fruit Grower Newsletters

Illinois

University of Illinois Extension publishes *The Illinois Fruit & Vegetable News*. This newsletter covers production practices and insect and disease management. It is available at www.ipm.uiuc.edu/ifvn/index.html. For information, or to order, contact Rick Weinzierl, Department of Crop Sciences, University of Illinois, AW-101 Turner Hall, 1102 S. Goodwin Avenue, Urbana, IL 61801; phone: (217) 333-6651; e-mail: weinzier@uiuc.edu.

Indiana

Purdue Extension offers *Facts for Fancy Fruit*, a fruit grower newsletter issued at frequent intervals during the fruit season to Indiana growers by first class mail for \$15 a year. This service supplies timely information on disease and insect activity throughout the state, cultural information, and announcements of upcoming meetings. The newsletter also is available at www.hort.purdue.edu/fff/FFF.html and through e-mail. Send your name, address, and present fruit interests along with a check for \$15, made out to Purdue University to: *Facts For Fancy Fruit*, Department of Horticulture and Landscape Architecture, 625 Agricultural Mall Drive, Purdue University, West Lafayette, IN 47907-2010.

Your membership may be expiring! Check your Grapevine address label for your membership expiration date. If it says "3/31/2008" or earlier, then it is time to renew. Mail the form below.

-----cut here-----

MidFEx Membership Renewal

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

Amount Enclosed: \$10 (1 Year) \$20 (2 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.

**Mark your Calendar, 2008 Dates to Remember. See inside for more details.
(Volunteers needed for all events!)**

2008 dates:

March 29, 2008	Pruning Seminar in Barrington, IL (See Page 2) 1:00 pm
April 6, 2008	Grafting Workshop 2008 at Cantigny
April 13, 2008	Grafting Workshop 2008 at Chicago Botanic Garden
Summer Meeting	TBD
Summer Picnic	Royal Oak Farm Orchard
October 18-19, 2008	Fall Harvest Festival 2008 at Chicago Botanic Garden

MidFEx Officers and Contacts 2007-8

President: Phil Hahn	Vice-President: Debby Williams
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Grapevine articles wanted! Deadline for articles to Robin Guy for next Grapevine: 5/12/08. Please e-mail articles to Robin's address above.	For membership information, see website or write: MidFEx Membership P.O. Box 93 Markham, IL 60428-0093

Grapevine

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First Class