

The Grapevine

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THE PRESIDENT'S MESSAGE

Summer is ending, schools are back in session and fall is quickly approaching. That can mean only two things: it is time to harvest and to volunteer to support the Club. For some of us time spent harvesting will be rather short this year. So far I managed to pick 8 big peaches and two summer apples. The frost really hurt my crop. Mike Modde, who lives less than ½ mile from me, will have a plentiful harvest. The open field and shallow frost packet in my backyard makes all the difference.

The good news is that I went all organic this year. Well really all I did was stop spraying. I figured there was no need to spray nonexistent apples. Oddly the Japanese beetles were less prevalent than last year. My cherry trees came through all summer with their leaves intact. It has been a great year to work in the garden due to the lack of mosquitoes. I think the frost killed the first batch off in March.

My yard that was reduced to straw in mid July has almost recovered. The lack of rain stressed the trees. I will be removing a large cherry that started to die this month.

The approaching fall is a key time to volunteer your time to support the Fall Harvest Festival. It is our primary fundraiser and our broadest exposure to the general public. Besides it is a good time. Give Michael Zost a call and offer to help.

The Harvest Festival will no doubt have additional challenges this year due to the frost. Many local orchards are at less than 50% crop yield. Most will not sell wholesale, but rather will sell their apples directly to the public and prices will be high. I expect that we will need to scramble to get enough to sell and we will need to raise prices.

I look forward to seeing you all at the Harvest Fest.

Jim Ozzello - Garden Tour.

We had a great orchard tour hosted by Jim and his wife. As most folks know, Jim has one of the largest collections of pear varieties, if not the largest in the club. He also has a unique growing method well suited to his suburban yard. Planted just 2 feet on center, most of his trees line the south-facing wall of his house. To keep the growth under control, all of the trees are grafted on Quince C rootstock. The trees grow straight with side branches pruned to no longer than one foot from the main stem. It was evident that his system works as observed by the heavy crop.

Jim is a true fruit explorer, sourcing his scion from a variety of sources and culling the varieties that don't meet his standards and replacing them with new ones. With over 19 varieties it is hard for Jim to pick his best. Some of his favorites are: Clara Frijs, Fondante de Moulins Lille, Beurre Superfin and Buttirra Precoce Morettini.

But the fun does not stop at Jim's pear orchard. I discovered Jim grows several varieties of quince, peaches and cherries.

Jim also had a heavy crop of blueberries. Some other surprises were a pawpaw with fruit and a pecan tree with a fruit set.

All of this on a suburban lot, reclaimed from the jungle that grew in his backyard when he moved in.

Approximately 12 members made the trip north and it was clearly worth the drive. Next volunteer to open you orchard for a tour. It is a fantastic way for members to build their expertise and because it is fun!

July Picnic

This year the summer picnic was at Tim Hamilton's house in Gurnee. About 45 members and their families attended. On change this year was the rental of a tent along with the chairs and tables. With the summer heat, it was a big hit.

Like Jim Ozzello, Tim has a lot of trees on a suburban lot

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PRESIDENT'S MESSAGE, continued

measuring only 0.8 acres. Most of the trees are apples but peaches, pears, cherries and apricots are also well represented. The silent auction was a big hit this year with members donating a wide variety of plants. Some of the available plants were oaks, raspberries, apples, quince and blackberries. Shade trees and flowers were also donated, including a chocolate mint.

Oriana gave a spontaneous lesson on summer pruning and pruning to maximize production. Maintaining a central leader, avoiding double stems and a strong support post were covered. One tip to remember was “if the secondary stem approaches the size of the central leader it is best removed”

Al gave a lesson on bud grafting which was much appreciated, especially by the new members.

On a sad note, this was the first picnic in many years not organized by Ron Malcolm. We took a few moments to reflect on Ron and his extensive contribution to the club. Many of the members told stories or reminiscences about Ron – a moving tribute to him. Ron’s knowledge and collection of unusual woody plants were remarkable. He grew some plants “just because they said it would not grow” and he wanted to prove it could be done.

-Tim Hamilton



By-Laws

By Dennis Wang

As an organization, MidFEx is run by our volunteer members and governed by our By-Laws. The current By-Laws were written when the group was formed, and they are in need of updating. If you are like most members, you have probably not seen them let alone read them. Well here's your chance. A copy of the current By-Laws along with a draft of the proposed changes has been put in the member section of the MidFEx website:

http://www.midfex.org/App_Pages/membersOnly.aspx

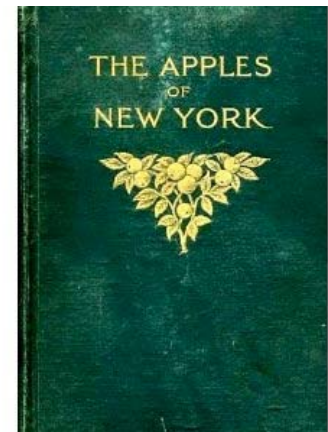
Please take a moment to look over the new draft and provide feedback on the proposed changes or any of the unchanged sections. The objective is to get the updates finalized and ready for a vote at the January meeting. If you have any feedback or if you would like to join the By-Law committee, please contact Dennis Wang at qimassage@comcast.net.

For Sale – *Apples of New York* by S.A. Beach

FOR SALE: Beach's Apples of New York, first edition. \$500

This is a rare set—fully intact and in good condition:
Two volume set, Green cloth hardcover with gilded design and letters.
Vol 1, 409 page book and Vol 2, 360 page book with Colored Frontispiece and tissue guard. 126 full color plates, 78 halftone plates with text illustrations. This was the first in a series of Agriculture published by the State of New York.

Email Tom Bigbee with interest at bigbee.thomas@gmail.com



Events

MidFEx Fall Harvest Festival – Chicago Botanic Gardens, Glencoe

October 20 and 21, 9:00 - 4:30 p.m.

Volunteers are needed Friday night for set-up and Saturday and Sunday during the show. Call Mike Zost for more details about lending a hand (224) 305-2172.

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 Burnstein Hall (same place as usual, newer name) Chicago Botanic Garden not later than 3:00 PM on Friday, October 19 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.

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

The MidFEx Fall Harvest Festival is scheduled for Saturday and Sunday October 20 and 21, 2012 from 9:00 a.m. to 4:30 p.m. at the Chicago Botanic Garden in Glencoe, IL. 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. 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

Events

Apple Cider Social – Al Cosnow's Home, Glencoe

November 4, 1:00 – 5:00 p.m.

Bring your less than perfect fruit to press to make your own custom blend.

******Please note that Daylight Savings Time begins on November 4!******



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.

Directions to Al Cosnow's home

**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.)

Directions:

From the south on I-294:

---Exit **Willow Road East**. When you get to 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.

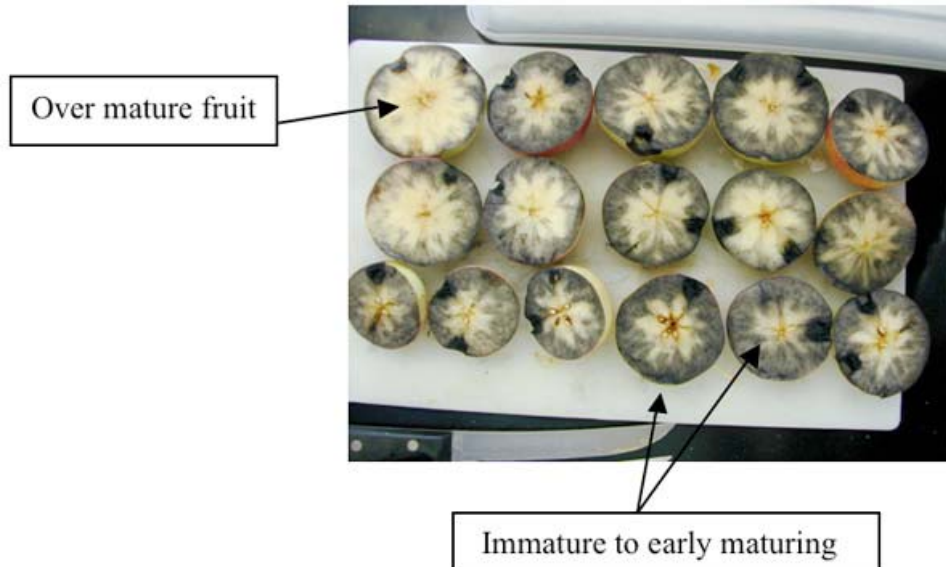
From the south on I-94: Exit **Willow Road East**. Then proceed 0.6 miles to **Forestway Drive** and continue as above.

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.

Know When to Harvest Honeycrisp Apples

By: Mosbah Kushad (from [Illinois Fruit and Vegetable News](#), August 5, 2012)

The hot and dry weather is affecting fruit maturity and color development. Honeycrisp at the U of I Farm look like Golden Delicious. Maturity of most apple varieties can be predicted by color, firmness, soluble solids, and starch breakdown. Firmness of 15 to 20 lb, soluble solids of 12% or higher, and at least 50% of the starch has been converted into sugars are considered ideal maturity standards for most apple cultivars. However, like Gala, Honeycrisp fruits tend to ripen unevenly on the tree. There is a lot of variability in maturity from fruit to fruit. As you can see from the starch breakdown in the photograph below, some fruits maybe over mature while others are immature.



Soluble solids also vary quite a bit from fruit to fruit. So what difference does it make to have different maturity levels between fruit? Well, very little if you plan to sell the fruits soon after harvest. However, if you plan to store the fruit for more than two months then problems will show up after storage. Two of the most serious problems are bitter pit and soft scald. Bitter pit is a physiological disorder that most believe is associated with calcium deficiency. It shows mostly on fruits that are harvest immature. While soft scald, also a physiological disorder, develops in fruits that are harvested over mature.



Bitter pit symptoms (left) and soft scald (brown skin) (right).

Know When to Harvest Honeycrisp Apples, continued

To overcome bitter pit, spray fruit with calcium before harvest and do not harvest immature fruits. As for soft scald, do not harvest over-mature fruits. Soft scald injury can also be reduced by storing fruits at 36 to 38oF, rather than 30oF, which is the temperature recommended for most other apple varieties. Harvesting over mature fruits and storing them at the colder temperature can also lead to internal breakdown. Because of the variability in maturity among Honeycrisp fruits, it is recommended that you spot pick fruits you plan to store for more than two months. Use ground color or the greener side of the fruit to estimate maturity. Pick fruits when the ground color is pale green, but not cream. You can also reduce the internal breakdown and soft scald by conditioning the fruits for a few hours at 50 to 60 oF before you put them in cold storage, especially for fruits harvest on hot days.

Watercore symptoms are high in many varieties including Honeycrisp. Watercore is a physiological disorder that results from disruption of the sugar (sorbitol) conversion to starch inside the fruit. The flesh of fruits that have watercore is glossy around the vascular bundle. In severe cases, the symptoms can be visible from the outside of the fruit (I have several fruits this year). Hot and dry weather usually results in higher percentage of sorbitol symptoms on some varieties like Red Delicious, Honeycrisp, Fuji, Gala, and Jonathan. Fruits with watercore taste sweet but they deteriorate very rapidly in storage. So, if you see any symptoms of watercore on the fruit, harvest the fruits quickly, keep them in a cool place for at least twenty four hours before putting them in cold storage and don't store them for more than a few weeks.



Gala fruits showing watercore symptoms.



Recipes

Apple Chips

By Dennis Wang

It's that time of year when the apple harvest has begun. This year may be an exception with the extreme weather we've had, but typically even if you have just one apple tree, you'll have more apples than you know what to do with. The question becomes what to do with all those apples. Some of the apples will be eaten fresh. Depending on the type of apples, you could store them for a time, make sauce, or can them for later consumption. Personally, I like to dry them and make apple chips.

There are a lot of benefits to drying/dehydrating apples. They store almost indefinitely. Mine never last more than a month or two. They take up significantly less space. You don't need preservatives. If you follow the procedure below, they shouldn't brown. They make a great healthy snack. You can dehydrate any type of apple: sweet, tart, juicy, firm, soft, etc. You can even dry apples that have started to get a little powdery. Once the apple is dry, you won't even be able to tell that it was powdery at all. Powdery apples are a little more delicate to work with, but you can still get a good chip out of them. The one caveat to drying any apple is that the quality of the apple chip depends on the flavor of the original apple. Dehydrating just concentrates the existing flavor. So a good tasting apple can make a great tasting apple chip. A bland apple will make a slightly less bland chip. Sweet apples end up like candy, and my boys eat them by the handful. The first apple I dried was Orin, and those apple chips were still the best I've tasted. One of these days I'll get that graft to take. Anyway, if you use a slightly tart apple, you'll end up with a tart apple chip.

The one thing you really should have for drying is a dehydrator. Sure you can do it in the oven on the lowest setting, but it will take forever to dry several apples let alone a dozen. I'm not going to go into different dehydrator models and features. I haven't done enough research on the topic. I bought my dehydrator at a thrift store for \$5. It has 10 trays, and has worked great for me - before that I was using my mom's, and it only had 3 trays. So it took several days to process a batch of apples because I could only slice 2 or 4 apples depending on how big the apples are before I ran out of tray space. Then I had to clean everything, and get it all dirty again once the first batch is dried. With more trays, you end up cleaning up less, and it takes less time to go through the apple supply that you want to dry. Using the oven is the same concept; limited space means a lot of effort to dry a few apples. So the more trays your dehydrator has the better.



The process is very simple. Wash apples. I peel them because it makes for a flatter chip, and the skins tend to get a little hard to bite through especially if you like your chips on the chewy side. You can leave the peels on for more fiber, flavor and it is less work than peeling the apples. Core the apple, and then slice. I use a mandolin on the thick setting, but the apple peeler/corers that we've sold at Harvest Fest work just as well. You just end up with a chip that has a cut in it versus a whole slice with just a hole in it. You don't want a thin slice. The resulting chip will be paper thin, difficult to get off the tray, and 1 apple will take up 1-2 trays.

If the apple is really sweet or juicy, I will use cooking spray on the trays to reduce sticking. Arrange the sliced apples on the trays, and start stacking the trays. The trick is to check the apples every few hours. Every dehydrator is different, but all of them will dry the apples on the bottom faster than the ones on top. Check for doneness on the bottom tray and move up. Loosen the chips if they are sticking, and flip them (optional). You'll notice that the apples will shrink considerably as they dry. I consolidate chips from the bottom up to speed up the overall process. Remove trays as you consolidate. You may want to rotate the bottom tray to the top, but that's optional. Pull off chips as they are "done" and store in an air tight container away from humidity. In theory, the dryer the chip, the longer they'll keep. Unfortunately, I don't know how long they keep because they go so quickly. It's easy to eat two or more apples worth of chips in a sitting as a snack.

Recipes, continued

"Done" is a relative term. If you like your chips a little chewy pull them off sooner. Just make sure that they are dry to the touch something that can be tricky to tell while they are still warm. If they are not dry to the touch, they will spoil on you instead of keeping. If you want crunch, wait until they are completely dry. How long it takes depends on many variables: how juicy the apple was when you started, humidity in the air, the dehydrator itself, how "done" you like your chip, etc. I find that I can process all 10 trays in a day or two. I wait until all my trays are empty before starting a new batch. You might think that it's more efficient to always have all trays going, and it might be, but it's the cleaning thing again. If you try to peel, core and then cut an apple for each tray as it becomes available you'll be cleaning up you peeling, coring, cutting utensils and cutting board every few hours.

If you want to jazz up your apple chips, you could sprinkle ground cinnamon, nutmeg, cloves or a combination of your favorite apple spices on the freshly sliced apples before drying. I would never do this to a good tasting apple, but if your apples are bland one year, mixing up some powdered sugar with the above spices would make a tasty apple pie chip. If you have any questions or comments about drying apples, please feel free to email me at qimassage@comcast.net.



Painless and Efficient Apple Maturity Testing

by Win Cowgill, Agricultural Agent and Jon Clements, Extension Tree Fruit Educator, University of Massachusetts

Our observation has been that few growers utilize the Starch Index (SI) method of determining harvest maturity. Perhaps SI testing is perceived as time consuming and difficult to properly judge. We contend, however, that SI testing is the best and easiest indicator of apple maturity that a grower can use to plan their harvest and storage regimes.

Why is it important to perform SI testing? First, as mentioned, the SI method is probably the best way to judge fruit maturity without expensive equipment. The SI technique, wherein the starch to sugar ratio is measured, is correlated with ethylene evolution. In fact, ethylene synthesis occurs as fruit ripens. Therefore, the SI index is an inexpensive way to assess the degree to which fruit has converted starch to sugar, and is indicative of the onset and progress of ethylene production. Secondly, because SI is a reliable indicator of relative fruit maturity, SI testing can help you determine if harvested fruit should be placed in early CA (controlled-atmosphere storage), late CA, or regular cold storage. Remember that, as a rule, fruit with SI readings of 3-4 are suitable for late CA, apples measuring 4-6 on the SI scale are best for early CA, and any fruit reading 6 or above should be placed in regular cold storage or marketed immediately.

Of course, reliability in using the SI method for determining apple maturity is predicated on good sampling techniques, i.e.; looking at fruit that has sufficient size and color. Or, in other words, sample apples that you expect are approaching harvest readiness. (Note: Apples going into late CA (available in April-June, etc.) should not average less than 15 lbs. flesh firmness.)

Dr. George Green, Pennsylvania State University, has more details on harvest maturity in the Pennsylvania Tree Fruit Production Guide at <http://agsci.psu.edu/tfpg>.

He also offers the following "Over the years charts have been developed for many varieties but some charts went from 1 to 5 while others went from 1 to 7. There was much confusion so the post-harvest physiologists at Cornell University have developed a more universally accepted chart that is useful for all varieties. It was used by researchers in over 20 states in the national apple cultivar-testing program. <http://www.ne183.org>

Painless and Efficient Apple Maturity Testing, continued

Cornell has an excellent publication available to help you use the starch-iodine test and to develop an apple maturity program. The publication also contains a laminated starch iodine chart to aid in interpreting the tests. I strongly suggest that anyone seriously interested in harvesting high quality apples with good storage potential download a copy of this publication, 'Predicting Harvest Date Windows for Apples (1992)' *Information Bulletin 221* at <http://ecommons.library.cornell.edu/handle/1813/3299>

Full-color plates show how to use and interpret the starch-iodine test for determining maturity and the best harvest dates for quality, especially important for apples going into storage. It covers McIntosh, Cortland, Empire, Delicious, Mutsu/Crispin, and Idared; dates for other varieties can be interpreted from the information presented. 20 pages. Cost \$5.50. This publication can be ordered from Cornell University by calling 607-255-2080 or ordered online at: <http://ecommons.library.cornell.edu/handle/1813/3299>

Specific starch charts have also been developed for:

Gala <http://www.umass.edu/fruitadvisor/clements/articles/gala.jpg>

Liberty, <http://www.umass.edu/fruitadvisor/clements/articles/gala.jpg>

Cortland <http://www.umass.edu/fruitadvisor/clements/articles/cortland.jpg>

Mutsu <http://www.umass.edu/fruitadvisor/clements/articles/mutsu.jpg>

Having tested tens of thousands of apples over the years per numerous experimental protocols, we can now suggest a simple, quick and efficient method for evaluating orchard-by-orchard or block-by-block SI apple samples. Here is our quick and simple testing technique:

Equipment consists of a one quart hand-operated spray bottle filled with SI solution, a pocketknife, and a Starch Index chart. It's most important to just use the chart and begin sampling and testing the fruit two weeks before anticipated harvest to get a baseline on the maturity.

The procedure is simple -- pick a sample of apples that appear ready to harvest, based on size, color, days after full bloom, and taste. Spray the SI solution on longitudinally halved fruit, wait one to one and one-half minutes, and make your readings based on the SI chart. The whole process is portable, quick, simple, and saves SI solution compared to dipping individual apple in a solution filled pan.

It is important to keep good records on your maturity determinations by cultivar and block. You will start to build a good database of harvest maturity information for your orchard.

Although the SI is a reliable gauge of many cultivars, such as McIntosh, Empire, Jonathan, Red and Golden Delicious and Macoun, some cultivars do not respond as well to the SI test. Examples include Gala, Honeycrisp, and Fuji, which do not respond well to the SI rating, and should be gauged using background color, soluble solids content, and flesh firmness.

Background color is a very good maturity indicator on Gala and will provide the grower with an accurate maturity gauge. Red color, flesh firmness and soluble solids are not as reliable an indicator of maturity as is background color on this cultivar. Fruit should be harvested for optimum long-term storage quality when the background color of the fruit is changing from a green to yellow color. After that, the background color changes from yellow to cream. It is at this stage that the fruit is ready for immediate sales or short-term storage. Galas will require multiple pickings for optimum fruit quality. Background color is also one of the best indicators of maturity for Fuji cultivars.



Grapevine Articles Wanted!

Deadline for articles to Robin Guy, gathering editor, for next issue is November 12, 2012. 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!



Summer Event Snapshots

Summer Picnic at Tim Hamilton's
and
Orchard Tour at Jim Ozzello's



Members Only Website Sign-In

By Randy Suvada

We have added a "Members Only" section to the midfex.org website. To enter this section you will need to sign-on using either your **email** or **username** and a **password**.

Your **username** is your last name plus a '-' plus your zip code. For example, if your name is John Doe with zip code 60010, then your **username** is Doe-60010. Note the capital "D" to start the string. You need to enter the capital letter. If you have a hyphenated last name then include both names. For example, if your name is Jane Doe-Smith with zip code 60010, then your **username** is Doe-Smith-60010.

Your **email** is what you provided on the membership application or blank if you didn't provide one. If it is blank, then you cannot use it to sign-in.

Your **password** is your **username** as described above plus a '-' plus your membership expiration date as specified 'mm-dd-yy'. For example, if your **username** is Doe-60010 and your expiration date is 06/30/13, then your **password** is Doe-60010-063013. Your expiration date is listed on your Grapevine.

To sign-on, click the "Member Login" link at the top of the midfex.org page. You will also be prompted to sign-on if you are not signed on and you click the "Members Only" link. Once you sign-on you can change any of this information using the "Settings" link at the top of the page. Note that if you have already signed into the site, then your user configuration has not been changed and is how you left it.

Currently the "Members Only" section consists of downloadable past Grapevines. We welcome your ideas for additional content.



Your membership may be expiring! Check your Grapevine address label for your membership expiration date. If it says "9/30/12" 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

| | |
|---------------------|--|
| October 20-21, 2012 | Fall Harvest Festival at Chicago Botanic Gardens - 9:00 – 4:30 p.m. |
| November 4, 2012 | Apple Cider Social, Al Cosnow's house, 670 Longwood Ave., Glencoe, IL - 1p.m |
| November 12, 2012 | Submissions due for the next issue of the Grapevine |
| Winter 2013 TBD | Winter Business Meeting, time, location and date, TBD |
| April 7, 2013 | Grafting Workshop, Cantigny Greenhouse, Wheaton |
| April 14, 2013 | Grafting Workshop, Chicago Botanic Gardens, Glencoe |
| July 14, 2013 | Summer Picnic: 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" |
| Membership: Use enclosed application, see website, email membership@midfex.org Or write: MidFEx Membership P.O. Box 93 Markham, IL 60428-0093 | |

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>

The Grapevine
 Midwest Fruit Explorers
 PO Box 93, Markham, IL
 60428-0093

First Class