



The Grapevine

June 2022 • The Journal of the Midwest Fruit Explorers • Vol. 46 No. 2

President's Message

President's Letter, June 2022 by **BEN BALSUKUS**

Dear Growers,

A lot has happened since the last Grapevine! A major highlight on my list was the grafting session and rootstock distribution that took place at the end of March at the Chicago Botanic Garden. We had great turnout both for rootstock preparation and the afternoon grafting session which was packed (and injury free!) I personally had a great time and I hope everyone else who was able to attend felt the same.

I have had a good season in my orchard so far, with decent fruit set on some of my young trees, though Silas, in his eagerness, "helped" by picking all the apples off of my Lyman's Large Summer on M27 that were within reach. We all have to start somewhere!

More club activities are planned for this summer, including a picnic and a late summer pruning event. There is still plenty of time on the calendar for orchard walks if you are interested in hosting (drop me a line!). I also hope to continue a conversation that started at our club business meeting at CBG around encouraging more participation and volunteering from our member base. The seasonal events such as Harvestfest, the summer picnic, and our spring grafting sessions take a lot of effort that often falls to individuals by default; as a club, let's make sure we're meeting the need and helping and learning from each other so we can continue to thrive and provide a welcoming and caring community for fruit enthusiasts!

Happy Growing,
Ben

Inside		Ben's orchard	3	Lee Reich Notes	7	Membership Application	10
President's Message	1	Summer Picnic	4	Honey Crisp	8-9	Orchard Walk	11
NAFEX Meeting	2	Kurle Lecture	5-6	Mulberry Tea	9	Apricots and Pistachio-Figs	11
Member Notes	2	Annual Meeting Notes	5	Mulberry Trees	10	Pruning Workshop -Kankakee	11

2022 NAFEX Annual Meeting Check the NAFEX website !
Due to the pandemic it is uncertain if or where NAFEX will have a meeting this year.

Member Notes

We called you, our members, several times, hesitating in respect for your privacy, but confident that our information was newsworthy, possibly affecting plans that you may have made. Our goal is to use these calls sparingly, when the Grapevine or other means don't meet the short deadline, or if there are scheduling errors. If you are not disposed to receiving these calls, you can elect to opt-out while on the call. Our experience to date, however, is that only a handful of members have chosen to do so.

MidFEx Needs:

Web site - a Website Committee has been formed and website revisions are in the works. If you would like to participate on the committee contact Ben Balskus.

MidFEx is in dire need of a Vice-President.

Please offer your time if you can.

Contact Ben, Jeff or Patrick

benjamin.balskus@gmail.com,

treasurer@midfex.org,

patrickdriscollusa@yahoo.com

Welcome to Colleen Walker as our new MidFEx Secretary !!!

Social Media – Facebook and Instagram!

Please join us as we share our successes, ideas, failures (yes, we all have a few of them) through photos, videos and stories. Social media helps us stay in touch and grow our membership right from our own backyard. Thanks to all of you who have been posting and contributing on social media to date. We have had a number of fun and informative discussions on the platform. If you want to share anonymously or if you are not on Facebook or Instagram, you can always email a fellow member or send entries to my attention at Gardenerd@comcast.net. Or just follow along – we enjoy the “likes” and “Thumbs up”. Happy Gardening everyone!

Member visit to Ben's orchard in Beverly.



2022 Summer Picnic **Date:** Sunday, July 17th noon

MidFEx Annual Picnic

Date: Sunday, July 17th noon

Time: Setup - 10 am, Lunch – 12 Noon

Location: The Talking Farm, 3669 Howard Street, in Skokie, Illinois

(West of the intersection of Howard Street and McCormick Boulevard).

Use the Tot Learning Center parking lot. Walk the gravel path on the left (east) side of the Tot Learning Center.

The Howard Street Farm is The Talking Farm's main operating site where they grow fresh, hyper-local food using innovative and sustainable practices while educating our community about the environment, agriculture, biodiversity, permaculture, horticulture, gardening, and social justice and health issues.

Through a land-use agreement with the Skokie Park District, the Howard Street Farm was created by developing 2.5 acres of uncontaminated, overgrown land (formerly a horse pasture) into vegetable, herb, and flower production integrated with a variety of fruit trees and bushes, nut trees, and other perennial species. In 2014, after being granted Skokie's first zoning designation for urban agriculture, The Talking Farm began operating the Howard Street Farm as a full-production urban farm, which means that The Talking Farm is able to distribute and sell our hyper-fresh, locally-grown produce to the community.

Also on the agenda for the picnic:

Silent Auction: Bring your surplus gardening related items to the picnic for auction. Examples include fruit trees and non-fruiting plants, along with books and gardening related tools. Then bid on some truly unique items and take home some bargains for your garden. Members often graft more trees than they have room for (for insurance) and donate their surplus successes to the auction. Many also take this opportunity to divide those overly crowded garden plants knowing their donations will go to good homes. Proceeds from the auction benefit the MidFEx treasury.

Budding Demonstration: Get an up-close look at summer budding techniques. Ask questions and get answers from experienced members.

Budwood Exchange: Share budwood of desirable or unusual varieties with other members to try your own hand at summer budding. Look for budwood collection and storage instructions in the Grapevine.

2022 Kurle Memorial Lectures – SUMMARIES

by Bob Walter

The 2022 Kurle Lectures were again presented very successfully as a 3-part series of Zoom meetings. All 3 were recorded and are now available online to members for viewing at any time. Links are shown below.

Lee Reich, PhD, February 19, 2022. Dr. Reich is the author of several books including Uncommon Fruits (2004) and Growing Figs in Cold Climates (2021). He discussed and illustrated many unusual fruit types and emphasized varieties with excellent flavor or disease resistance. Among these were: Nanking cherry (very prolific, few pests), gooseberry (esp., Jumbo and Captivator), currants (red, white, black), Alpine strawberry (no runners, very flavorful), seaberry, lowbush blueberry (spreads by runners, 10-12" tall), lingonberry (needs acid soil, tart berries), clove currant (deer resistant, no insect pests, cold and heat tolerant, very fragrant flowers), hardy kiwifruit (sweet, flavorful fruit, ornamental vines, *actinidia, kolomikta*), Juneberry (aka serviceberry, shadbush), American persimmon (small, dry, hearty, astringent, best varieties = Szukis, Mohler), pawpaw ("poorman's banana", blooms late, no late frost problems, long flowering time, but makes suckers from roots), and many others.

He had many interesting and insightful observations about each of these varieties.

Q&A highlights:

- Sawfly on gooseberry can be controlled using insecticidal soap when the first damage is seen.
- Figs can be T-pruned for espalier on a fence or wall for high fruit productivity and easy care. He didn't say how to protect figs in our cold winters when grown this way. In the fall, maybe they could be removed from the supports, bent to the ground, and then covered with leaf mulch. In his book He mentioned that such espaliered figs can be grown in a greenhouse so that they are protected from the winter.

If you'd like to hear and see more, here is the link:

<https://drive.google.com/file/d/1b1EaaU-4YyV36E5yEJF2I2ePM-NJRxtJ/view?usp=sharing>

Jim Cummins, PhD, April 9, 2022. Dr. Cummins gave a very engaging talk filled with facts and fun anecdotes from his life as a youth living and working on his family's orchard through his influential work on apple rootstocks (RS) at Cornell University. Jim started with the state of apple growing in the early 1920s when all apple trees were 30-40 feet tall with little disease resistance making routine care difficult and harvest dangerous. He explained the turbulent history of dwarfing attempts and disease resistant RS. Early RS attempts, proved to be very susceptible to fire blight (M9) or were killed by collar rot (*Phytophthora* on MM106). The need for new RS with disease resistance became clear, but the failures of MM106 aroused great suspicion from growers and universities. But Jim and his colleagues at Cornell persisted and developed clever, rapid methods to screen for and find apple seedlings that showed resistance to fire blight and collar rot. From this, and years of hard work, they developed the Geneva series of disease resistant apple RS that is well-known and widely used today.

Q&A highlights:

- To help prevent collar rot, plant new trees elevated about 1 foot above grade. Since *Phytophthora* swims through standing water to infect RS, collar rot will be prevented.
- Apple replant disease is caused by nematodes in the soil. These nematodes don't affect adult trees much, but will kill young trees.
- Jim predicts: 1) The future of orchard planting patterns and tree support methods, 2) The future of RS. New rootstocks need to be developed based on different parentage than that of the Malling and Geneva series. Greater genetic diversity of RS will be needed to cope with future disease mutations that are undaunted by the current RS.
- Trees grown on the M26 rootstock. Scion slowly grows downward covering the RS in 10-20 years. This results in reversion to a full-sized tree and a loss of disease resistance conferred by the RS. This phenomenon of scion rooting with M26 is very common.
- The graft union cells in Malling and G41 grafted trees are very small and thus quite weak. As a result, the graft union breaks easily. For this reason, these trees require support.
- What is the best RS for hobby growers? **Use G41**. G935 is even better because the graft union is stronger.

If you'd like to hear and see more (there is a lot more), here is the link:

https://drive.google.com/file/d/1_IKSDg8aLqqzaXXuX0szAPWVCIIKj_4E/view?usp=sharing

Amy Irish-Brown (Michigan State University), April 9, 2022. Amy gave an excellent talk packed with information about the pests and diseases of apple trees targeted toward home growers. She included many useful tables and references that can help to identify insect and disease problems and methods to minimize damage to trees and their fruits using Integrated Pest Management techniques. She discussed major pests like aphids, apple maggot (1 generation/ year), codling moth (2 generations/ year), Japanese beetle (milky spore can work but only south of Kentucky), leaf rollers, plum curculio (fruit damage starts at petal fall), mites (use dormant oil), San Jose scale, and stink bug. She also focused on diseases including apple scab (fungal), fire blight (bacterial), powdery mildew (fungal), cedar apple rust (fungal), peach leaf curl (fungal, use lime sulfur or copper before bud swell), and brown rot (fungal, from residual mummies). Amy offered expert advice regarding methods of preventing or treating each of these pests or diseases including spray schedules. Her focus was always reducing the impact of pests and diseases by targeting them as specifically as possible while minimizing environmental damage and toxicity to beneficial insects.

Q/A highlights:

- Discussed about bacterial canker and stinkbugs.
- Comments about the use of neo-nicotinoids. Reflections on the improved Integrated Pest Management methods compared to routine pest spraying in commercial orchards of the 1980s.
- Discussed a method using limited sprays (4-5 per year) to reduce the use of pesticides and microbicides on fruit trees.

If you'd like more, here is the link:

<https://drive.google.com/file/d/1w51AwwW1LH9X5YvAkBxwAO8O-h5BYMke/view?usp=sharing>

MidFEx Business Meeting Minutes

12PM 3.27.2022 Chicago Botanic Garden

A club business meeting was held in between rootstock setup and the public afternoon grafting session at the Chicago Botanic Garden. This meeting was a makeup for the usual January business meeting and potluck, which was cancelled due to the pandemic.

Elections The first order on the agenda was club elections. Ben Balskus and Jeff Postelwaite were reelected as club president and treasurer, respectively. Colleen Walker stood for the open club secretary position and was elected unanimously—welcome aboard, Colleen.

Patrick Driscoll was hoping to step down as vice president, but no one stood for nomination, so he graciously agreed to stay on as vice president until someone else can be found. Let it be noted, the club is actively looking for a new vice president! If interested, please contact Ben or Patrick for more information.

Club Volunteering Club members in attendance had a conversation about how to foster more participation and volunteering amongst the membership—there was a great turnout at the grafting session, but the number of volunteers at Harvestfest last fall was critically low at times despite great weather and a big response and sales with the public. From this discussion Deb Graham volunteered to serve as club social media and Instagram czar, and a sheet was passed around to define formal and informal volunteering positions with the goal of finding more roles for club members to own and help with. This is an ongoing conversation we hope to build upon at the next club meeting.

Club Website Upgrade Ben B. presented a proposal on behalf of club member Nic Andrews to upgrade the club website. Nic proposed to use a hosting website such as Weebly to host our website and forum more securely while also providing a platform for hosting our Kurle Lecture recordings and other functionality such as a club store. Weebly costs ~\$350/yr. By voice vote the Club authorized the project and budget, and a Technology Advisory Committee was formed consisting of Ben Balskus, Brad Platt, Dan Wood, Deb Graham, Jim Blough, and Bob Walter to assist Nic in the project. If you are interested in joining the Technology Committee, please email Ben to be added to this advisory group. A secondary outcome of this discussion was the club identified the need for an officer position as the Technology Czar to be the lead Club member for Tech. We have not currently filled this role, so if you are interested please contact Ben.

Fiscal Update Jeff P. provided an update on the current fiscal status of the club.

Recorded as remembered (as I was running the meeting and couldn't take contemporaneous notes),
Ben Balskus, Club President and (no longer!) Active Secretary

POMONA'S SECRETS

Prepared by Lee Reich, PhD www.leereich.com

Come visit my farmden at www.leereich.com/blog

COMMON NAME	BOTANICAL NAME	NOTES
Nanking Cherry	<i>Prunus tomentosa</i>	
Maypop	<i>Passiflora incarnata</i>	
Gooseberry	<i>Ribes</i> spp.	
Red, White Currants	<i>Ribes</i> spp.	
Alpine Strawberry	<i>Fragaria vesca</i>	
Shipova	<i>X Sorboyrus auricularis</i>	
Seaberry	<i>Hippophae rhamnoides</i>	
Lowbush Blueberry	<i>Vaccinium angustifolium</i>	
Lingonberry	<i>Vaccinium vitis-idaea</i>	
Clove Currant	<i>Ribes odoratum</i>	
Hardy Kiwifruit	<i>Actinidia arguta</i> , <i>A. kolomikta</i>	
Juneberry	<i>Amelanchier</i> spp.	
Nanking Cherry	<i>Prunus tomentosa</i>	
American Persimmon	<i>Diospyros virginiana</i>	
Medlar	<i>Mespilus germanica</i>	
Pawpaw	<i>Asimina triloba</i>	

NURSERY SOURCES

Burnt Ridge Nursery, www.burntridgenursery.com

Edible Landscaping Nursery, www.eat-it.com

One Green World, www.onegreenworld.com

Raintree Nursery, www.RaintreeNursery.com

Saint Lawrence Nurseries, www.sln.potsdam.ny.us

Whitman Farms Nursery, www.whitmanfarms.com

FURTHER READING (available from usual sources or, signed, from www.leereich.com/books)

Grow Fruit Naturally, Lee Reich (Taunton Press)

Landscaping with Fruit, Lee Reich (Storey Publishing)

Solving the Honeycrisp Apple Ancestry Mystery April 4, 2022

From Chuck Heisinger; Reprinted with permission by the Source: College of Food, Agricultural and Natural Resource Sciences, University of Minnesota.



MINNEAPOLIS/ST. PAUL (04/04/2022) — Ancestry tests aren't just for people or pets anymore. Thanks to DNA-based tracking, researchers at the University of Minnesota have finally traced the family tree of the Honeycrisp apple — one of the top ten varieties produced in the United States.

Recently published in *HortScience*, the findings are the result of sifting through thousands of DNA markers to unwind the pedigrees of many of the U of M's best apple cultivars. Researchers were able to follow the roots back to European ancestral varieties and the first days of the U of M apple breeding program, which began in 1908 at the Horticultural Research Center. Since then, the program has introduced 28 cultivars, including Honeycrisp, and those sold under the Zestar!, SweeTango, First Kiss and Rave trademarks.

In the program's early years, researchers collected seeds from orchards around the state in hopes of finding new cultivars that could not only survive, but thrive in Minnesota's harsh winters. Even though controlled breeding began in 1916, non-standardized practices and fragmentary documentation left many ancestries up for interpretation. Now, with readily available DNA markers from around the world, the chance to solve the Honeycrisp ancestry mystery was within reach.

Former University graduate student and postdoctoral researcher Nicholas Howard, now an apple breeder in the Netherlands, first developed ancestry tracking techniques using DNA markers to determine the true parents of Honeycrisp as part of his dissertation research. Through an exhaustive, collaborative effort with University apple breeders Jack Tillman, David Bedford and Professor Jim Luby, Howard attempted a Herculean task — documenting the pedigree of all 28 University apple cultivars.

He enlisted numerous national and international collaborators to assemble a database of DNA fingerprints for over 6,000 apple cultivars based on over 10,000 Single Nucleotide Polymorphism (SNP) markers. Additionally, he tapped Ana Poets and Kevin Silverstein of the Minnesota Supercomputing Institute to develop custom software that could help uncover genetic relationships between cultivars by tracking pieces of DNA shared by relatives through multiple ancestral generations.

“A large collaborative database effort, combined with new genetic techniques, allowed us to identify the specific parents, grandparents and even more distant ancestors of U of M cultivars,” Howard said. “Based on these analyses we could confirm, correct or complete the parentage of 16 of the 22 cultivars introduced between 1920 and 1991.”

The researchers found:

There were two pervasive founding ancestors in Honeycrisp’s family tree.

‘Duchess of Oldenburg’ (a Russian cultivar introduced to Minnesota in the late 19th century) was an ancestor of overwhelming importance, appearing in the pedigrees of 27 out of 28 University cultivars.

‘Reinette Franche,’ a French cultivar that appears not only in Honeycrisp’s family tree (as well as several other University cultivars) but also that of many historically important and commercially relevant cultivars, such as Gala and Golden Delicious.

The next step for the researchers is to explore the family tree even further, connecting thousands of cultivars across the globe, as well as identifying genomic contributions from ‘Duchess of Oldenburg’ and ‘Reinette Franche’ to highlight regions to target for future selection.

“Extended pedigrees will be very useful to breeders in determining future crosses,” Luby said. “The more we know about their ancestry, the better we can predict the inheritance of desirable traits based on that DNA-confirmed ancestry — which provides a useful feature for nurseries and apple growers when promoting their products.” This research was partially supported by the Minnesota Agricultural Experiment Station with funding from the USDA National Institute of Food and Agriculture (NIFA).

Mulberry Iced Tea

Ingredients

3-4 green tea bags

4 cups water

Optional: mint leaves, or fresh lemon or lime

1 cup fresh mulberries (or blackberries, or blueberries)

Instructions

Process the mulberries: add berries to a food processor and process for a few seconds until all the berries are broken up. Pass the berry mixture through a fine sieve, collecting the strained juice. Use a spoon to stir the pulp in the sieve and get all the juice out. Boil 4 cups water. Steep the green tea in a heat-safe bottle or bowl.

Add the fresh juice to the steeped iced tea, and add sugar to taste (about 4-8 tablespoons for 4 cups of iced tea).

Optional: Add a few mint leaves to the tea as it steeps, or add a squeeze of lemon or lime juice. Add mulberry syrup, to taste, and stir. Chill, and serve over ice.

Your membership may be expiring! Check your address label or the email message that delivered your Grapevine for your membership expiration date. If it says **6/30/2022** or earlier then it is time to renew

MidFEx Membership Application			
New Member <input type="checkbox"/>		Renewing Member <input type="checkbox"/>	
Name (please print)			
Address		City	State
Telephone		E-Mail	
I learned of MidFEx from:			
Choose membership option below. Select one only.		Make check payable to MidFEx .	
	Grapevine Delivery		Mail to: MidFEx Membership P.O. Box 93 Markham, IL 60428-0093
Membership Length	Email	US Mail	
1 Year	<input type="checkbox"/> \$20	<input type="checkbox"/> \$30	
2 Years	<input type="checkbox"/> \$30	<input type="checkbox"/> \$50	
3 Years	<input type="checkbox"/> \$35	<input type="checkbox"/> \$65	
The above information (name, address and phone only) will appear in our Members' Only Directory (June Grapevine issue) and is never sold or rented to outside interests.			

**** Note that the cost of membership **always** includes the *Grapevine*, but that printing and postage adds about \$10 per year per member to the cost. This cost has been added into the membership fee for those who choose to have the *Grapevine* mailed rather than delivered electronically (online). The membership fees shown above reflect these costs.

Mulberry trees

by Robin Guy

It is not too difficult to grow mulberries, but there are a few things you need to know to get started. Plant Mulberries in the spring or fall. But, since some varieties drop berries that stain, and the roots can spread up to 100-feet or more, therefore, it is not recommended that you plant them near your sidewalk, driveway, irrigation or patio. Avoid planting invasive mulberries. The trees also grow quite large, although there are dwarf varieties. Mulberries prefer full sun, but some varieties also thrive in part shade. Mulberries like moist, well-drained soil and prefer a pH between 5.5 and 6.5.

The easiest way to grow mulberries is to buy (or be gifted!) young trees. New branch cutting is also a reliable method. Trim a 12-inch branch with at least 3 buds in the early summer. Plant the entire branch 3-inches deep in amended soil. Keep moist for a month until shoots form. Transplant these shoots once they are 4-inches tall.

If you have healthy soil, your mulberries may not need much additional fertilizer. Try just mulching around the trees with compost in the spring only. In the beginning, while the tree is young, make sure they receive about one-inch of water per week. Once they are established, they are fairly drought resistant. Mulberries aren't much bothered by pests and diseases. In some areas, mulberries are susceptible to canker. Canker causes the leaves to wilt, the bark to peel, and a black mass of spores on the bark and branches. You can resolve this by trimming out the affected branches. Mulberries can also get powdery mildew, though it isn't common. Treat fungus with a hydrogen peroxide-based spray if you see it forming. Invasive Mulberries are the white fruited mulberries (*Morus alba*), not the black or red varieties. Mulberry trees grow 5-10 feet per year, so it can be very helpful to prune (pollard) them severely when dormant. This controls their height and, since they fruit on first year wood, it keeps the fruit low enough to pick easily.

ORCHARD WALK

Date: Sunday, July 10

Time: 1pm – 3pm

Location: Jeff and Bernie Postlewaite

16335 Central Park Ave, Markham, IL 60428

Directions: From I-57: Take 159th Street east exit. Turn south on Central Park (1st traffic light). Proceed to 16335.

From I-294: Take 159th Street west exit. Turn south on Central Park (3rd traffic light). Proceed to 16335.

Jeff & Bernie have a small 1/3 acre yard that exhibits Jeff's interest in fruit growing as well as their shared lifelong interest in gardening with ornamental plants and shrubs. Their yard is equally divided between shade and sun gardening with grass paths that lead one through it. There are 30 espaliered apple trees (all self grafted, some 25+ years old), espaliered pears, grape arbor, blueberries, mulberries, raspberries, and blackberries.

Apricots and Pistachio-Stuffed Figs - Laura Calder

Yield: 4 servings

Ingredients

2 tablespoons unsalted butter

2 tablespoons sugar

1/4 cup/30 g chopped pistachios or almonds

2 tablespoons flour

8 small fresh figs and small fresh apricots

Whipped cream or creme fraiche, for serving

Directions Heat the oven to broil.

Mash together the butter, sugar, pistachios and flour and chill for 1 hour. Cut a cross from the top about three-quarters of the way down into the figs. Divide chilled filling into as many balls as you have figs, and poke the filling into the openings of each fig.

Broil until the nut mixture is golden and the figs hot, 8 to 10 minutes. Serve with whipped cream or creme fraiche.



Recipe courtesy of Laura Calder


Pistachio-Stuffed Figs

Pruning Workshop

Date: Saturday August 20, 2022 10 am

Location: 199 Boat Club Road Aroma Park, Il 60964

The University of Illinois along with the Kankakee Chapter of Elks started an edible trail along the beautiful Kankakee River in the spring of 2019. The following year the Kankakee Nursery donated the fruit and nut trees. These (some 25) young fruit trees are now in need of pruning. MidFex members Patrick Driscoll and Al Cosnow will be on hand to demonstrate late summer pruning strategy, and techniques, and provide hands on feedback for attendees -- a great learning event for members with young trees at home. The public along with students from the Kankakee Community college are all invited. Ample parking available.

MidFEx Calendar	
July 10th 1 pm	Tour - Jeff and Bernie Postlewaite 16335 Central Park Ave, Markham, IL 60428
July 17th noon	Summer Picnic: The Talking Farm, 3669 Howard Street, in Skokie
August	NAFEX Annual Meeting by Zoom August 2022 check website .
August 12, 2022	Deadline for articles to Robin Guy for next issue of Grapevine.
August 20 10am	Kankakee Pruning Training 199 Boat Club Road Aroma Park, IL 60964
Sa, Su October 15,16	Fall Harvest Festival at Chicago Botanic Gardens, Glencoe (Fri set up)
Su October TBD 10 am	Apple Cider Social , Al's home (Using manual plus motorized fruit press, bring lots of apples !)
President: Benjamin Balskus Secretary: Colleen Walker Vice-President: Treasurer: Jeff Postlewaite	Membership: Use enclosed application, see website, email membership@midfex.org Or write: MidFEX Membership, P.O. Box 93, Markham, IL 60428-0093
Grapevine articles wanted! Deadline for articles to Robin Guy for next issue: August 12, 2022. Please e-mail articles to Robin and type "GRAPEVINE" in the header. Gathering editor: Robin Guy (editor@midfex.org) Layout editor: Patrick Driscoll	Sign Up: MidFEX is on Facebook and the MidFEX Forum: Facebook Page: Midwest fruit explorers (midfex) MidFEX Online Forum: Members are invited to join the MidFEX forum. http://lists.ibiblio.org/mailman/listinfo/midfex
	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 (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"