

ALASKA PIONEER FRUIT GROWERS NEWSLETTER

Winter 2002

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Association News

I am very pleased with the member contributions for this issue of our newsletter. Keep those notes coming! We had such a good response for recipes at the apple tasting in September, I have replaced the Featured Fruit section of our newsletter this time to include all the apple recipes.

I would like to encourage everyone to take a moment to respond to our questionnaire on successes and failures. Paul Lariviere is putting together a study on what people have tried so that we do not repeat our neighbors mistakes and can follow their successes. So, ask your friends and neighbors to fill out the questionnaire as well as yourself. If you have too many plants to report, at least remark on a notable few for us, and mail them to Paul Lariviere at 524 W. 14th Avenue Anchorage, AK 99501.

We had a fantastic meeting in December with Rocco Moschetti of IPM of Alaska. He is very knowledgeable about pests and solutions in Alaska, and has an interesting website at ipmofalaska.com. Thank you Rocco!

Our next meeting will be Thursday, January 10th at Boyer Photography, 7 PM. We will get to see a demonstration of Dan's apple peeler/corer/slicer and Bob will teach us what he has learned about the Belgian style of planting trees sideways. Bring any catalogs you have for the new year along so we can all share experiences and decide where we might personally like to order from. We also need to handle the small technicality of elections, just to make things legal. We still need a treasurer, as we can not exist as a club without one, and Debbie has more than done her time for our association. Please consider stepping forward and at least helping her out. Contact any board member and let us know you are willing to try. *We cannot exist without member participation!*

In February we hope to have Bob Greig come speak to us about organic gardening materials here in Alaska. He runs Alaska Sea-Ag, the company that makes meal out of Alaska's fish bones. He is also very knowledgeable about other organic gardening issues such as the use of michorizae bacteria.

Orchard Reports

Cottage Grove, Minnesota

by ROBERT PURVIS

August 21, 2001

This spring, my 1-year-old trees of M.604 and Debbie's Gold apricot both blossomed on a warm

day in late April, 2 wk after the last frost. The bumblebees worked the blossoms, and the trees tried to set fruit, but ultimately they all fell off. Now each has added about 15-18" of terminal growth and each looks very healthy with a nice scaffold of wide-angled laterals.

My Norcuc tree bore a crop, but the squirrels got some of them. The Noret has become a big (9'), healthy tree with about 7 apples on it, and they are now about ripe. I had severe injury on my Beurré Giffard pear tree, but it bounced back from just above the graft union and I braided 4 shoots from there. No problems with Ginger Gold, Zestar, Honeycrisp, Trailman, or Carroll--all bore a crop and did pretty well this summer. My tree of Summercrisp pear suffered fatal winter trunk injury, but my Concorde (which no one knows its hardiness) pear survived our -30F with no injury and even had a few blossoms! (Unfortunately, it is way too late for Alaska.) I've been keeping records, as usual, on ripening dates and pick dates on my apple trees, but these will not be quite as reliable if the trees are young.

I am currently evaluating Bonine's Hot Pepper Wax, which is labeled as a squirrel repellant, and hope it works.

I don't know if you folks in Alaska knew this, but that sector of the nursery industry that supplies amateurs with fruit trees has taken some severe hits this year. Bear Creek Nursery went out of business last Sept., and Rocky Meadow O & N was sold to Gardens

Alive! about that same time (but I ordered rootstocks from RM in January okay). Stark Brothers filed for bankruptcy July 2, and both Gurney's Seed & Nursery and Henry Fields Nursery also have gone out of business. That leaves Fedco Trees (in Maine) and St. Lawrence Nurseries as two of the few outfits that survive although Farmer Seed & Nursery here in MN is still in business, I think. Bailey's Nursery here in St. Paul continues to do well, and Hilltop Trees in Michigan continues to be a decent source if one can order at least half-a-dozen trees at one time.

Not long ago, I acquired budwood of a Siberian C peach seedling that withstood minus 41F in Anoka County in Feb. 1996 with no winter injury. The budwood was fresh and of the perfect size, so I budded it onto two Marianna 2624 plum rootstocks as part of a summer budding class I gave. However, the real issue with peaches in Alaska is not so much

cold injury as failure to harden off the new growth--or at least, that was true back in the 1980s. How has this summer been in Anchorage? Have you had much sun or warmth, or has it been average or worse than average?

I'm continuing here in my job as an agricultural statistician but found time to do some topgrafting for a La Crescent commercial apple grower in May, and he said that every one of the 243 bark grafts took! Soon, I may have some hard decisions on which apple, pear, and plum trees to plant in my yard and which to sell to growers who are further south, because space is limited.

Ketchikan, Alaska

by JERROLD KOERNER
December 26, 2001

We are late in getting out our written evaluations on our trials of early ripening apple varieties here at the nursery. Ketchikan experienced another horrible spring, much like the spring of 1999. The apple bloom was delayed more than four weeks, spring temperatures were below normal, and rainfall was at record levels. The first six months of 2001 – January 1 to June 30 – Ketchikan recorded 94 inches of rain. Needless to say, pollination was minimal and none of our cherries or plums produced any fruit. Actually, this was a good year for weeding out the marginal varieties. Any variety that can set and ripen fruit under these conditions must be given credit.

One of these varieties, seldom grown in Alaska, is an old Scottish apple called James Grieve. It set a full crop of large, juicy apples even though they ripened a month later than normal. The only other trees that set a full crop were our old standbys: Akane, Northfield Beauty, Redfree, Williams Pride, and Wynooche Early.

We will be offering scionwood again this year from our list of over 400 varieties. Write us at P.O. Box 6292 Ketchikan, AK 99901 or send us an email at j.f.koerner@worldnet.att.net for our list. Scions are \$2 each to members.

Apple Varieties and Their Characteristics Grown in Ketchikan Alaska 2001

Color: C=Cream, G=Green, O=Orange, P=Pink, R=Red, Y=Yellow

Size: S=small less than 2", M=Medium 2"-3", L=Large more than 3"

Texture: S=Soft, M=Medium, H=Hard

Rating: 1=Inferior, 2=Fair, 3=Good, 4=Very Good, 5=Excellent, 6=Superior

| No. | Variety | Size | Color | Texture | Crisp | Sweet | Tart | Ripens | Rating | Description |
|-----|---------------------|------|-------|---------|-------|-------|------|--------|--------|-----------------------------------|
| 1 | Akane | S/M | R/Y | H | Y | Y | Y | Sept | 4 | High Disease Resistance |
| 2 | Alnata | M | R | M | Y | Y | Y | Oct | 4 | Superior to Pink Pearl |
| 3 | Arkham | M | G/R | H | Y | Y | Y | Sept | 2 | Did Not Fully Ripen |
| 4 | Autumn Sweet | S/M | R/Y | M | Y | Y | Y | Oct | 4 | Beautiful Little Apple |
| 5 | Bouquet of Burgundy | M | R/Y | M | Y | Y | Y | Oct | 3 | Different Variety from Burgundy |
| 6 | Burgundy | M | G/R | H | Y | Y | Y | Oct | 2 | Not Fully Ripe |
| 7 | Early Russet | M/L | G/R | H | Y | Y | Y | Oct | 3 | |
| 8 | Early Joe | S | R/G | H | Y | Y | Y | Oct | 4 | Red Streaked Flesh |
| 9 | Early Strawberry | M | Y/R | M | Y | Y | Y | Oct | 4 | Juicy Nice Flavor |
| 10 | Early Thompson | S | R | H | Y | Y | Y | Oct | 3 | |
| 11 | Emmeh Early | M/L | G | H | Y | Y | Y | Sept | 4 | Scab Resistant |
| 12 | Exeter Cross | M/L | R/O | M | Y | Y | Y | Sept | 5 | Juicy Nice Flavor |
| 13 | George Cave | M/L | G/R | S | Y | Y | Y | Aug | 2 | |
| 14 | Golden Pearmain | M | O/G | H | Y | Y | Y | Oct | 4 | Scab Resistant |
| 15 | Greensleeves | M | G | H | Y | Y | Y | Oct | 4 | Juicy |
| 16 | Irish Peach | M | G/P | M | Y | Y | Y | Sept | 3 | Quality Improved From Past Years |
| 17 | James Grieve | L | Y/R | M | Y | Y | Y | Oct | 5 | Very Juicy |
| 18 | Kalco | M | G/R | H | Y | Y | Y | Sept | 3 | Precocious |
| 19 | Late Transparent | M | G | M | Y | Y | Y | Oct | 4 | Scab Resistant |
| 20 | Laxtons Fortune | M | R/Y | M | Y | Y | Y | Oct | 5 | Excellent Flavor But Cracks Badly |
| 21 | Lowland Raspberry | M/L | Y/G | S | Y | Y | Y | Sept | 3 | |
| 22 | Lubsk Queen | M | O/P | S | Y | Y | Y | Aug | 3 | Susceptable to Scab |
| 23 | Kerry Pippin | S | G | H | Y | Y | Y | Oct | 4 | Nice Flavor |
| 24 | May Apple | S/M | Y/R | M | Y | Y | Y | Aug | 3 | |
| 25 | Merton's Worcester | M | R/Y | M | Y | Y | Y | Oct | 3 | |
| 26 | Mio | M | R/Y | M | Y | Y | Y | Oct | 3 | Swedish |
| 27 | Monark | M | G/R | H | Y | Y | Y | Nov | 2 | Did Not Ripe |
| 28 | Munson Sweet | S | Y | H | Y | Y | Y | Nov | 4 | Very Sweet Little Apple |
| 29 | Northfield Beauty | M | R/G | H | Y | Y | Y | Oct | 3 | Better Color This Year |

| No. | Variety | Size | Color | Texture | Crisp | Sweet | Tart | Ripens | Rating | Description |
|-----|---------------------------|------|-------|---------|-------|-------|------|--------|--------|--------------------------------|
| 30 | Orange Sweet | S | R | M | Y | Y | | Oct | 4 | Small but Sweet |
| 31 | Pfirsichroter Sommerapfel | S/M | C/R | M | | | | Sept | 3 | Slightly Aromatic |
| 32 | Pitmaston Pineapple | S | G | H | Y | Y | | Nov | 2 | Did Not Ripen |
| 33 | Pristine | S/M | Y | M | | Y | | Sept | 4 | Scab Resistant |
| 34 | Redfree | M/L | R/Y | M | | Y | | Sept | 2 | High Disease Resistance |
| 35 | Sansa | S/M | O/G | H | Y | Y | | Oct | 6 | Susceptable to Scab and Canker |
| 36 | Sops of Wine | M | R/G | M | Y | Y | | Oct | 4 | |
| 37 | Summer Queen | M/L | G | H | Y | Y | | Oct | 3 | Did Not Color Up |
| 38 | Sweet Bough | M | Y/G | M | Y | Y | | Nov | 4 | Very Sweet |
| 39 | Tydemar Early Red | M/L | R/C | M | Y | Y | | Sept | 4 | Susceptible to Scab |
| 40 | Williams Pride | M/L | R/Y | H | Y | Y | | Sept | 4 | High Disease Resistance |
| 41 | Wynooche Early | S/M | R/C | H | Y | Y | | Oct | 4 | High Disease Resistance |

Peters Creek, Alaska

by DWIGHT BRADLEY

Dec. 8, 2001

This was the second straight good apple year for us in Peters Creek. The winter of 2000-2001 was very mild, no colder than about 0°F. We didn't have a decent permanent snow cover until sometime in January; meanwhile, a couple inches of glare ice built up and the ground froze pretty deeply. Moreover, winter was repeatedly interrupted by 40°F Chinook winds. So the possibility of both rootstock death and sunscald seemed likely when Spring arrived. As it turned out, I did lose a few whips that had been set out in 2000. Also, five older trees in the corner of the orchard nearest the composted manure pile either died or suffered significant winterkill. I think this is because I had used composted horse manure (too much of it, and not composted quite long enough) to fill some sunken ground around these trees.

We now have 73 apple trees in the ground (23 different varieties), planted between 1992 and 2001. We harvested about 225 pounds of apples, down from about 400 pounds the year before. Sixty-seven trees bore fruit, same number as last year. The smaller crop was due to an off year for about 15 Parklands, a variety that tends to be biennial when not adequately thinned. A wetter than average July led to vigorous vegetative growth. Several Parklands sent up two feet of thick, succulent growth. Next year we can reasonably hope to pick more than 500 pounds of apples.

The one downside in 2001 was the arrival in our orchard of two new pests: scab and leaf rollers. Leaf rollers moved in on dozens of trees and marred a few percent of the fruit. They kill a leaf right next to an apple, stick the dead leaf to the apple, and build a nest out of spider-web silk between the two. When you peel back what looks like an innocent dead leaf, the apple's skin and the outer 1 millimeter or so of pulp is blanched. I can live with the relatively minor amount of leaf roller damage but if it gets worse I'll have to figure out an organic remedy. This was also my first year of serious scab - or at least, that's my diagnosis. Rescuc and Parkland got hit the worst, probably 5%

of fruit showing some scab. The fruit are blackened and cracked on one side. They are still okay for cooking or cider, but not for sale.

We put up about forty quarts of applesauce and five gallons of cider. We also had good luck drying apple slices in a food dehydrator; every variety we tried seemed to work fine. With a surplus of applesauce, we made fruit leather. Very popular with the kids, though probably not too economical considering that it takes ten hours to make a batch.

Here are a few comments on particular varieties.

Norland. It was the best year for Norlands yet. Out of 26 Norland trees, 22 are thriving and bearing nice crops. Four trees are weak and four weak ones died. Big, red fruit with nice aromatics. We picked between Sept. 20 and 25. The first apples were edible about Sept. 10. Stored inside garbage bags in a cool (~40-45°F) garage, the apples kept for about 1 month. See also the separate article below on Norland and Parkland fruit size on different rootstocks.

Parkland. Some years, Parkland is a better apple than Norland, but not this year. Out of 20 trees, 19 bore fruit, although several trees had only one or two clusters: the biennial habit mentioned above. The 20 Parklands that are now alive were planted in 1994-1996; several of them that were nearly winter killed in their first few years have finally come back and are reasonably strong. The apples should have been picked about a week before Norland. They were certainly edible by Sept. 5. They kept about 3 weeks in good shape in the garage. Parkland is definitely better than Norland for applesauce.

Trailman. We have five bearing Trailman trees, counting one that was planted as a Norda but now obviously is a Trailman. Trailman was again the first to leaf out, and the first to bloom. Again, many apples are splitting open from too much rain. This is turning out to be a real drawback in Anchorage, where every August seems to be wet. Two of our trees suffer from pendulous branches, but the other trees are nice and upright. Next year I'll try heading back the laterals to try to give them more strength.

Rescue. We have two Rescue trees, both loaded. A big scaffold branch on one tree broke off from the load; it had a very narrow crotch with a bark inclusion, so I guess this was inevitable. Last year, one of the trees bore elongate fruit, while the other bore round fruit. This year, strangely enough, both had round fruit. I had thought that one or the other of the trees was an imposter but I guess I was wrong.

Other varieties: Heyer 20 is our nicest looking tree, a reliable bearer of fairly large apples.

Unfortunately, they have only ripened on time once in the past 6 years. Morden 359 is still alive (planted 1992) and still bearing a few apples, but the tree is not happy and the apples have never ripened. Dan Elliott's enormous Morden 359 that he brought to the tasting hardly even looks like the same variety. Crimson Beauty (also planted in 1992) is struggling but not dead; it has never set more than about 10 apples. The few apples that have ripened have been excellent, and a bright red. Centennial is a really nice, reliable, yellow apple-crab. I have one tree planted in 1995 and a couple of much younger ones. Two of three young Westland trees bore a couple of nice big apples this year—almost edible fresh. My one Heyer 12 tree bore about 20 apples that are pretty good for cooking but otherwise inedible. Collett, Heyer 6, and Arbor Dale bore a small crops of apples that didn't get close to ripening. Novosibirski Sweet bore the usual crop of small, very sweet but blandly non-acidic crabs. Thinning these did not help fruit size.

till the last day of the year. When spring finally came, there was little rain. It was so dry that even dandelion leaves were rolled up by mid-morning. The dry soil cracked wide open. In winter this allowed frost to penetrate deep into the ground. We expected the worst and our fear got the better of us when hardy native trees and shrubs like birch, alder, junipers, dogwood, and beaked hazelnut started dying.

When spring finally arrived, much to our delight, very few fruits were affected. Raspberries were a complete disaster; every single cane died to the ground except for Red Bounty and Red Mammoth. These two died to about 3 feet from the ground and managed to produce some berries. In Central Alberta, (where I am) this growing season was longer than usual and that allowed us to pick a few berries from primo-cane types just before the first killing frost.

In spite the fact that the strawberry patch was covered with 4 inches of straw, we suffered very heavy winter kill. Some growers lost entire plantings. The consolation was that there were few insect pests attacking the berries of those that managed to survive.

Other soft fruits came through the winter unscratched. Bumper crops of saskatoons, currants (black, red, white and Albol), gooseberries, grapes, high bush cranberries, chokecherries, pincherries, Mongolian cherries and Nanking cherries were harvested. Sour cherry was a mixed bag. In some locations, the trees were loaded while in others, winter kill was experienced and yield was low. Sea Buckthorn, silver buffaloberry, Korean bush cherry, cherry princepsia and black chokeberry bushes were also heavily loaded. Although edible, these berries are seldom picked.

Tree fruits caught all of us by surprise. This was one of the very few years where absolutely no winter damage was noted. Apples, pears, plums and apricots came through with terminal buds alive. The trees were excessively covered with flowers. Although plastered with flowers, not much apricot was harvested. The cold spring took down most of the developing fruitlets. In Central Alberta, on average we get an apricot crop every five years.

Edmonton, Alberta, Canada

by THEAN PHINN

November 28, 2001

I live in Edmonton which has a microclimate in Zone 3. I also have contacts with other growers in Zone 3 and 2 in Central Alberta.

The first killing frost of 2000 arrived late, giving the plants about two extra weeks to prepare for the winter. However, soil moisture was extremely low. In fact, Alberta had the driest October to June on record. Very little snow fell; the first did not come

Plums have the annual fruit set problem probably due to pollination problems. In areas where fruit set had traditionally not been a problem, the trees were loaded. Those growers who have pollination problems picked very few plums. We often joke about apricot and plum trees been nothing more than lovely ornamental materials. Every apple and pear tree was excessively loaded. Growers who thinned out their crop had beautiful big apples while those who left everything to Mother Nature ended up with permanently hanging branches and miserable small apples.

In a nut shell, the 2001 fruit season was a resounding success in terms of fruit production. Only the July precipitation was slightly above the thirty year average. Every month was below normal. Whether this low precipitation coupled with heavy crops will have any affect on this year's winter survival and next year's production, only time will tell.

Annual Tasting Of Alaska-Grown Apples

2001 Results

By DWIGHT BRADLEY

The annual Alaska-grown apple tasting was held in late September at Bradley's in Peters Creek. About 25 people attended and 12 people rated the apples. We rated 52 different varieties, plus 22 repeats, or 74 apples altogether. Bob Boyer also sneaked in his usual ringer—a Ginger Gold bought at Fred Meyers which didn't rank as well as Bob's own Ginger Gold. The highest-rated apples this year were Carroll (grown by Dan Elliott), Breaky (grown by Bob Boyer), the 15th St.

Mystery apple, State Fair (grown by Dan Elliott), and Sunrise (grown by Bob Boyer). Carroll and Breaky have never done nearly this well before. Among the repeats were five Yellow Transparent, and three each Parkland, Norland, Westland, and Morden 359. In the following table, DE is Dan Elliott, BB is Bob Boyer, DB is Dwight Bradley, JY is Jim Yassick, MO is Mike O'Brien, KC is Ken Cassidy, and VV is Virgil Vochoska.

| rank | variety | Grower | Score | brix |
|------|-----------------|--------|-------|------|
| 1 | Carroll | DE | 8.25 | 12.5 |
| 2 | Breaky | BB | 7.63 | 14 |
| 3 | 15th St mystery | | 7.39 | 14 |
| 4 | State Fair | DE | 7.29 | 13 |
| 5 | Sunrise | BB | 7.29 | 12.5 |
| 6 | Trailman | DB | 7.28 | 15.5 |
| 7 | September Ruby | DE | 7.18 | 15 |
| 8 | Norland | MO | 7.17 | 13 |
| 9 | Ginger Gold | BB | 7.17 | 12 |
| 10 | Parkland | DB | 7.17 | 11 |
| 11 | 8th & M mystery | BB | 7.07 | 12 |
| 12 | Idared | JY | 7.06 | 16 |
| 13 | State Fair | MM | 7.00 | 11 |

| rank | variety | Grower | Score | brix |
|------|----------------------------------|--------|-------|------|
| 14 | Ginger Gold – from grocery store | FM | 6.95 | 15 |
| 15 | Vista Bella | MO | 6.90 | 13 |
| 16 | September Ruby | BB | 6.89 | 17 |
| 17 | Norquay | BB | 6.86 | 14 |
| 18 | Morden 359 | DE | 6.71 | 12 |
| 19 | Trailman | MO | 6.69 | 14 |
| 20 | Unknown | DE | 6.67 | 14 |
| 21 | 15th St mystery | | 6.50 | 11 |
| 22 | Breaky | MO | 6.50 | 12 |
| 23 | Sunrise | JY | 6.50 | 14 |
| 24 | Novosibirski Sweet | DB | 6.25 | 16 |

| rank | variety | Grower | Score | brix |
|------|-----------------------|--------|-------|------|
| 25 | Norland | DB | 6.22 | 11.5 |
| 26 | Parkland | VV | 6.22 | 12.5 |
| 27 | Goodland | DE | 6.15 | 12 |
| 28 | Rescue | BB | 6.15 | 16 |
| 29 | Rescue | DB | 6.06 | 14 |
| 30 | Westland | BB | 6.05 | 12 |
| 31 | PF 21 | DE | 6.05 | 11 |
| 32 | Morden 359 | KC | 6.00 | 12.5 |
| 33 | Norlove | BB | 5.86 | 13 |
| 34 | Yellow Transparent | DB | 5.86 | 11 |
| 35 | Collett | KC | 5.83 | 12.5 |
| 36 | Westland | VV | 5.82 | 11.5 |
| 37 | Unknown | BB | 5.80 | 13 |
| 38 | Yellow Transparent | MM | 5.67 | 10.5 |
| 39 | Sansa | BB | 5.64 | 15.5 |
| 40 | Centennial | BB | 5.61 | 15 |
| 41 | Heyer 20 | DE | 5.60 | 12 |
| 42 | Collett | BB | 5.50 | 12 |
| 43 | Noran | DE | 5.44 | 14 |
| 44 | Arkansas Charm | BB | 5.42 | 12.5 |
| 45 | Yellow Jay | BB | 5.35 | 15.5 |
| 46 | Harris | HH | 5.30 | 12 |
| 47 | Crimson beauty | DB | 5.21 | 12 |
| 48 | Parkland | MO | 5.17 | 13 |
| 49 | Idamac | JY | 5.15 | 12 |
| 50 | Centennial | DB | 5.13 | 14 |
| 51 | Joyce | BB | 5.00 | 11 |
| 52 | Dolgo | BB | 4.90 | 18.5 |

Sugar Content

Bob and Marianne Boyer tested each variety for sugar content. We were surprised, as we are every year, by some of the winners in this department. Dolgo finished first with a sugar content (measured in brix) of 18.0. Runners-up were September Ruby, Idared, Novosibirski Sweet, and Rescue.

Eight-Year Results

The next table ranks the Alaskan-grown varieties that have been tasted over the past eight years, since I've been keeping track. The order is subjective, based on number of years in the top ten, and on

| rank | variety | Grower | Score | brix |
|------|------------------------|--------|-------|------|
| 53 | Yellow Transparent | HH | 4.88 | 14 |
| 54 | Chestnut | BB | 4.81 | 13 |
| 55 | Westland | DB | 4.80 | 11 |
| 56 | Morden 359 | DB | 4.65 | 14 |
| 57 | Red Gravenstein | KC | 4.38 | 11.5 |
| 58 | Liberty | BB | 4.33 | 10 |
| 59 | Dakota | BB | 4.30 | 13 |
| 60 | Northern Lights | BB | 4.25 | 11 |
| 61 | Norcue | MO | 4.08 | 11 |
| 62 | July red | MO | 4.00 | 10 |
| 63 | 8th & M mystery | JY | 3.94 | 12 |
| 64 | Yellow Transparent | TEBO | 3.90 | 11 |
| 65 | Mantet | JY | 3.78 | 14 |
| 66 | Yellow Transparent | | 3.60 | 11 |
| 67 | Norland | MM | 3.33 | 13 |
| 68 | Edith Smith | BB | 3.14 | 11 |
| 69 | Unknown | BB | 2.83 | 12 |
| 70 | Haralred | JY | 2.67 | 11 |
| 71 | Antonovka seedling | JY | 2.40 | 12 |
| 72 | Apricot | BB | 2.00 | 11 |
| 73 | Gravenstein | BB | 2.00 | 13.5 |
| 74 | Chenango Strawberry | BB | 1.89 | 14.5 |
| 75 | Mile 108 | | 1.89 | 12 |

number of times ranked first, second, or third. This list doesn't change much anymore from one year to the next, because the data have been accumulating for so long. September Ruby is now firmly established as one of our best apples. Although it has only four top-ten finishes, this is because it is a new variety. In contrast, Mantet, Red Duchess, and Viking have each finished first, but they've been around for awhile and have ranked very poorly in other years. State Fair is perhaps the best example of this: it has finished as high as third, but ranked last out of 35 varieties in 2000. When one of these excellent apples scores poorly, it is generally because it isn't ripe.

Every year I mention the same caveat regarding the ranking of Norland and Parkland. These apples have, indeed, finished in the top ten most years, and one or the other ranks #2 or #3 fairly regularly (this year they finished #8 and #10, respectively). The qualifier is that we usually sample three or four of each, but only the highest-scoring ones make the top-ten list. If other above-average varieties were brought to the tasting in such numbers, they would probably rank a bit higher.

It also bears mentioning that this is a ranking of *eating quality during the last week of September to the first week of October*. A few apples are overripe

| Variety (in order of rank) | top 10 | 1st | 2nd | 3rd |
|-------------------------------|--------|-----|-----|-----|
| Ginger Gold | 5 | 2 | | |
| Oriole | 6 | 1 | 1 | 2 |
| Sept Ruby | 4 | 1 | 1 | |
| Parkland | 8 | | 2 | 2 |
| Norland | 6 | | 2 | 1 |
| Mantet | 3 | 1 | | |
| Viking | 2 | 1 | | |
| Red Duchess | 1 | 1 | | |
| Carroll | 1 | 1 | | |
| 15th | 4 | | | 1 |
| Roda Mantet | 2 | | 1 | |
| Geneva Early | 2 | | 1 | |
| Breaky | 1 | | 1 | |
| 8th & M mystery | 2 | | | 1 |
| State Fair | 2 | | | 1 |
| Lodi | 2 | | | |
| Harris | 2 | | | |
| Sunrise | 3 | | | |

by this time and don't stand a chance. Chinese Golden Early, if properly thinned for size and picked immediately before tasting, would probably score quite well in early September, but by the end of September every one in the barrel is brown and mushy. Yellow Transparent and Geneva Early would undoubtedly score better if tasted a few weeks earlier, as would Norland and Parkland.

Of course, fresh eating isn't the only use for apples. Westland is marginal for eating but great for cooking. Westland apples are big, hardy, and belong in every Anchorage-area orchard.

| Variety (in order of rank) | top 10 | 1st | 2nd | 3rd |
|-------------------------------|--------|-----|-----|-----|
| Resuc | 2 | | | |
| Vista Bella | 1 | | | |
| Karl Franke | 1 | | | |
| mystery | | | | |
| Golden | 1 | | | |
| Transparent | | | | |
| Canada Red | 1 | | | |
| Arvid Miller | 1 | | | |
| mystery | | | | |
| Whitney | 1 | | | |
| Novosibirski | 1 | | | |
| Sweet | | | | |
| Joyce | 1 | | | |
| Red Mantet | 1 | | | |
| Pristine | 1 | | | |
| Patrick #3 | 1 | | | |
| Jersey Mac | 1 | | | |
| Harolds | 1 | | | |
| Goodland | 1 | | | |

Apple Dessert

from Susan Oliver of Homer

8 apples (4 red, 4 green)

2 sticks butter

1 1/2 cups brown sugar

1 cup flour

1 cup oatmeal

dash of salt, cinnamon, and nutmeg

walnuts

whipped cream

Spray a large glass pan with non-stick cooking spray. Peel 8 apples and slice thinly. Place them on the bottom of the pan. Melt butter and add brown sugar, flour, oatmeal, salt, cinnamon, and nutmeg. Combine thoroughly. Spread on top of apples. Top with walnuts and bake at 350 for 30-40 minutes. Top with whipped cream.

Swedish Apple Almond Paste Pie

from Cheryl Chesnut (taken from *A Taste of the Country*, second Edition)

Crust:

1/2 cup flour

2T sugar

1 stick margarine

Mix together and press into the bottom of a pie tin.

Bake at 400 for 15 minutes.

Filling:

1/2 cup almond paste

3 eggs

2 T cream

dash salt

1/4 cup flour

1/2 t vanilla

thinly sliced apples

Mix well, taking care that the almond paste is well combined. Beat until light and thickened. Pour into baked pie bottom and place thinly sliced tart apples on top. Bake about 30 minutes until the filling is cooked. It will be very moist.

Member to Member:

- For those of you who would like to can ready to use fruit pie filling, most canning recipes call for Instant Clear Jel, a modified corn starch which does not break down in the canning and baking process. I have finally found a source for Clear Jel. The Baker's Catalog at PO Box 876 Norwich, VT 05055, 1-800-827-6836, www.thebakerscatalogue.com.
 - Tom's Opal plum is on manchurian plum rootstock – prunus delascina –mandschurick or ussuri plum. His rootstock produces light yellow, sweet plums, but he says someone else told him manchurian plums are red.
 - Some interesting web sites for those of you with internet access.
www.nysaes.cornell.edu/ipmnet/ney
www.cce.cornell.edu/publications/catalog.html
www.nysacs.cornell.edu
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Apple Recipes from the 2001 Apple Tasting

Apple Pie Bars from Teddy Tebo

Filling

4 cups pared, cored, sliced apples (1/8 in. thick)
1/2 cup sugar
1/4 cup flour
1 t cinnamon
1/4 t nutmeg
1/4 t ginger
2 egg whites, slightly beaten

Crust:

2 cups flour
1/2 cup sugar (optional)
1/2 t baking powder
1/2 t salt
1 cup butter
2 egg yolks, beaten

Glaze:

1/2 cup confectioners sugar
2 t hot milk
1/4 t vanilla

For crust, combine flour, sugar, baking powder and salt. Cut in butter as for pie crust. Mix in egg yolks (mixture will be crumbly.) Press half of the mixture into the bottom of a 15"X10" jelly roll pan. Set remaining half of the mixture aside. Combine all the filling ingredients except egg whites and arrange over bottom crust. Crumble remaining crust mixture over filling. Brush egg whites over all. Bake at 350 for 30 minutes. Cool completely. Drizzle with thin confectioners sugar glaze if desired. Yield: 3-4 dozen bars