

ALASKA PIONEER FRUIT GROWERS NEWSLETTER

Fall 2002

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President: **Dan Elliot**, HC31 Box 5196, Wasilla, AK 99654 ph 376-5196

Vice President: **Kevin Irvin**, 2000 Douglas Drive, Wasilla, AK 99654 ph 357-6510

Treasurer: **Debbie Hinchey**, 1474 Virginia Court, Anchorage, AK 99501 ph 278-2814

Board Members at Large: **Dwight Bradley**, 22008 Voyles Blvd, Chugiak, AK 99567 ph 688-1268

Sally Karabelnikoff 7435 Old Harbor Ave, Anchorage, AK 99504 ph 333-8237

Editor: **Tami Schlies**, P.O. Box 672255, Chugiak, AK 99567 ph 688-5711 Email schlies@gci.net

Membership information and dues payments contact **Debbie Hinchey** or **Tami Schlies**

Association News

Another growing season has passed, and the long, mild autumn has allowed most of us, I hope, to catch up on fall gardening chores like never before. Trees have actually had enough time to fully shut down in my garden, and every one is wrapped against voles for once. Now if I could only keep the moose away...

Thank you again to all of you who allowed us to tour your orchards this summer, and thank you to to Bradley's for once again hosting the annual apple tasting party in September. Our regular meeting schedule has resumed. We meet every second Thursday of the month at Boyer Photography (thank you Bob!) Look for your reminder card in the mail.

We are in need of meeting topics, so if you have an idea or a question you would like answered, please contact Dan. We are also considering bringing in a guest speaker, so any suggestions would be welcome.

I am also in need of articles for the newsletter from our members. There is plenty out there I can get permission to re-print, but news from our members is what we like best, so send me a note about how one of your fruits did this year. A single paragraph is all it takes!

Congratulations to this year's apple entry winners at the Alaska State Fair. Jay Dearborn

of Palmer won 1st place for apples 1-2 inches and Tim Riddle of Anchorage won 1st place for apples 2-3 inches in the first session. Peg Kristich of Wasilla won 1st place for apples 1-2 inches and Charles Crutchfield of Palmer won 1st place for apples 2-3 inches in the second session. They receive a year membership to the Alaska Pioneer Fruit Growers Association as an award.

We are coming up on elections in December, so please consider volunteering for your club and stepping up for a position. If someone could volunteer for the monthly reminder cards, I would appreciate being relieved of that duty. I will continue to edit the newsletter if you still want me to, but no longer wish to run reminder cards every month.

NOVEMBER MEETING

Our next meeting will be held at Boyer Photography, 2813 North Star St., at 7 PM Thursday, November 14. Dan has some videos from the NAFEX library for us to watch on training & small fruits and on creating a fruiting wall. See you there!

Hood River Tour

by TAMI SCHLIES

It rained hard all the way up the Gorge from Portland, Oregon, and I was sure we were going to get soaked. But as we neared the Hood River exit, the clouds began to shred with the wind, and by the time we reached our first orchard - Pearl's Place, the sun had come out in perfect heat. Orchards spread across rolling hills, interspersed by large native tree stands, as far as the eyes could see, expanding further with every turn along the valley. The clouds were still present enough to block any view of Mt. Hood for the entire trip, but I had come to see fruit.

Mount Hood has been inactive for a long time, but eons ago, eruptions filled the valley with fertile, mineral rich, volcanic soil. Add to that centuries of organic decomposition, as well as cool nights and warm days in the summer growing season, and you have perfect fruit tree conditions.

Hood River Valley is the largest pear growing district in the nation. If you have eaten Anjou, Bosc, or Comice pears (I can't imagine anyone has not had at least one of these!), you likely ate fruit grown in the Hood River Valley. 75% of the fruit trees here are pears, but they are also famous for their Newton Pippin apples. Vineyards are also appearing here and there, as Oregon attempts to compete in the growing winemaking industry.

During our tour, we saw several signs along the way encouraging people to buy U.S. produce, especially apples. Many of the orchards carry new or unusual varieties in smaller volume, hoping to capture consumers with better flavor than the old standby "Delicious" varieties.

Our first stop at Pearl's Place set the scene for the rest of the trip - 5 varieties of apple, 5 varieties of pear, 2 types of plums, and a bin of Asian pears. Then there were the other items lining the walls - jams and fruit butters, hot or

cold apple cider, pies and pastries, and arts and craft items. Though we had come at a time between the many festivals celebrated in Hood River, Pearl's Place was very lively, with some people buying a few fruit for the road, and others hauling out cases of one fruit or another. Here I tried my first Star Crimson Pear, and fell in love with its sweet aroma, creamy texture, and vivid crimson skin.

Up the road a little ways we came to Rasmussen Farms, which had by far the largest variety of fruit of any orchard we visited. They offered 10 kinds of apple, 18 of pear, 3 of Asian pears, several types of nuts and garden produce, and a few stragglers of cherries and plums. They were having their Apple Express Days and gearing up for the Pumpkin Funland they have every year. Here I was introduced to Danish Abelskivers (apple cakes) and had to later go find an antique abelskiver pan of my own. These have no apple in them, but are wonderful with hazelnut applebutter spread on top!

As we progressed up the valley toward Mt. Hood, we collected handouts, recipes, advice, and, of course, fruit. Some of you got to sample some of the fruit I brought back with me at our October meeting. We stopped for a late lunch at Mt. Hood Express, where we met Mr. Kiyokawa of Kiyokawa farms as he was bringing a shipment of fruit to the restaurant. He did not speak English very well, but agreed to let us follow him back to his family farm to speak to his son. We self toured the U-Pick orchard, featuring over 30 different apple varieties, picked a few fruit along the way, and as the end of the day neared, and rain began to fall again, we retreated inside to speak to Randy Kiyokawa.

Randy was very helpful and informative about fruit growing in the area. At 2200 feet, his farm was almost 2000 feet higher in elevation than the first orchard we had visited on the tour, and

that made his ripening dates 2 weeks later. He could also grow some varieties those further north could not, since he had a higher chill factor. He owns 107 acres of fruit, of which 5 to seven are U-Pick. I was surprised to learn that they only have a 20 to 25 year life span on their apple trees in the orchards, since I tend to think of apples as more long lived.

The trees in the orchard were very heavily laden, with bare dirt around the trees and grass between the rows. Randy uses Round-Up twice a season around the trees to get rid of weeds, and mows between the rows. Each tree has it's own thick post set next to it at planting, and the tree is trained in the slender spindle method to wind around the post rather serpent-like. He says this increases production due to hormone changes, and I could believe him by looking at the trees. Most of the trees in the U-Pick lot were 7 years old, and I jealously caressed the plump apples covering the branches. Our trees up here take twice as long to get that big! He had them spaced only 5 feet apart, with 15 feet between rows for the tractor.

M9 rootstock is his first choice, with M26 not far behind. I saw several bud grafts in the orchard, and was informed that this was how he tried new varieties. Planning far in advance, he would graft onto the end trees new varieties to see how it might do in that spot when the current trees were removed, either due to age, disease, or simply not

performing up to his standards. This grafting he would do with his father, but when the time came to graft hundreds of trees, he would hire migrant grafters, as seemed to be common in Oregon.

Randy was as much into the beauty of what he grew as he was into the production. He had flowers planted at the entrance to his barn, and sculpted shrubbery along paths to the family home next door. His spiraling fruit trees were lovely and very neatly kept. The newest project this year was a stand of Kiwi fruit - Kolomikta - next to the parking lot. He had the overhead trellising all ready, though the plants were still small even after a season of growth. His intention is to place benches underneath the vines for people who come visit the farm to sit under in the shade, with the added bonus of U-Pick fruit in the fall.

My children had retreated to the car long ago to get warm after the rain, and the car horn sounded for the second time, calling me away from the orchard. It had been a long day for all of us, and I had more tours planned later that week. If I get back to that area again, I will definitely visit Kiyokawa farms again, to see what new thing the family has delved in to. If you would like to see some photos of the area, the Kiyokawa's have a very nice website at www.mthoodfruit.com. You can also learn more about the Hood River tour at www.hoodriverfruitloop.com

Nursery Tour

by TAMI SCHLIES

In early October I visited One Green World AKA Northwoods Nursery in Mollalla, Oregon. Jim Gilbert had just returned from Washington D.C. the previous day, and was too exhausted to take us around personally, so Rae took us around the grounds, urging us to sample the many types of ripe fruit in both the organic U-Pick lot and in the grounds around the house.

The Gilberts specialize in many types of fruits from Russia, not just your common apple, pear, or stone fruits. Their goal is to find all kinds of fruit that will ripen in the Pacific Northwest. They support the Vavilov Institute at Vladivostak, a group dedicated to preserving plants native to the Russian Far East, and many of the varieties Northwoods offer is a

direct result of research at the Institute. The retail catalog even includes the names of the fruits in Russian as well as Latin!

Below I have listed a few of the fruits I got to try, and my opinion of them at the time.

Jujube (*Zizyphus jujube*) was described to me as tasting like a nut, but I found it to be mealy and rather flavorless. They were not quite ripe yet, so perhaps they improve with age. (Zone 5)

Chinese Dogwood, (*Cornus kousa*) although edible, I found to be more appealing as an ornamental, with interesting dangling fruit shaped rather like huge raspberries from a distance. It was sweet but rather pithy in texture. (Zone 5)

Cornelian cherry (*Cornus mas*) is actually a type of dogwood with oblong fruit and a pit. The shrub had a few fruit left hanging on it, and the flavor was very much like a pie cherry. The darker the sweeter! (Zone 4)

Aronia Berry (*Aronia melanocarpa*) shrubs were LOADED with clumps of black berries, flavored much like Bob Boyer's service berries, in my opinion. (Zone 3)

Seaberry trees (*Hippophae rhamnoides*) were coated with orange fruit, mostly along the older stems and hidden in among long thorns. Very sour, but with a great flavor for sweetened juice. The darker orange the berry, the better the flavor. (Zone 3)

Fruiting Quince (*Cydonia oblonga*) were just beginning to ripen, and Rae gave me both a full sized fruit, not quite ripe, and a smaller fruit from the **flowering quince** (*Chaenomeles japonica*) that smelled heavenly (I believe the flowering quince ripens earlier). I made "lemonade" at her suggestion, and was not too thrilled with the results from the full sized fruit, but the beverage from the flowering quince was great! (Zone 4)

Brooks Plum (*Prunus spp.*) was wonderfully sweet, with no bitterness in the peel. Very large for a prune plum. (Zone 5)

Shipova (*Sorbus spp.*) is a cross between the mountain ash and the Asian pear. It was a bit past its season when I visited, but Rae had a few in the cooler that were in good enough shape to try. The fruit was about 2 inches in diameter, seedless, with a texture not unlike a pear. The flavor was very sweet and aromatic. (Zone 3)

Ivan's Beauty (*Sorbus spp.*) is a hybrid of mountain ash and aronia berry. The fruit was VERY dark, an amazing deep reddish purple, and though astringent, quite edible. The leaves were very dark green and beautiful. (Zone 3)

Ivan's Belle (*Sorbus spp.*) is a cross between a hawthorne and a mountain ash. This tree had by far the largest mountain ash berries I have ever seen, as large as some of the cherries we grow, wine red in color. They were also sour, but edible, and would be excellent in recipes. (Zone 3)

Autumn Olive (*Elaeagnus umbellata*) is not an olive at all, and though the trees were awesomely beautiful, loaded with berries, the fruit was too astringent to bear fresh. (Zone 3)

Akebia vines (*Akebia quinata* & *trifoliata*) were popping open their fruit along trellises, and I was told to try the pulp from around the black seeds. It was sweet and pudding like, but I made the mistake of biting into a seed and could not remove the bitterness from my tongue for the rest of the trip! (Zone 4)

Luckily, with the akebia, our tour was about over, and we focused a bit more on production, though Rae was not very involved with that aspect at the nursery. Northwoods grows 90% of it's own stock on 20 acres of land. The trees are only grown in the ground about 6 months before being dug and carted to the "grading" greenhouse, where they are bundled for shipment all over the U.S. A sawdust pile

nearby held a few bundles of trees left over from the previous year.

Rows of deep sawdust held rooted cuttings that would be moved to soil next year, and the many greenhouses held cuttings that would be moved to the sawdust outdoors once satisfactorily rooted. Other greenhouses held tender plants, from passionflowers to jasmine. Outside lots were filled with potted plants ready for sale, as well as milk crates holding multiple bushes to be separated and sold bare root.

It was very interesting to explore a nursery carrying such unusual fruiting plants, and the opportunity to taste so many of them made it even better. I would personally like to try growing many of the fruits I tasted on this tour,

since so many should be hardy in our climate. You can view the retail catalog at www.onegreenworld.com, but their prices are easily 3 times as much as ordering wholesale in bundles of 10, and they do not offer every one of the varieties from the retail catalog in the wholesale line. You can also request a catalog by calling (503) 651-3737 or mailing a request to Northwoods Nursery Inc. at 28696 S. Cramer Road, Molalla, OR 97038. I will also try to bring my catalog to the November meeting, so ask to see it.

If anyone else would be interested in ordering from Northwoods nursery, please let me know as soon as possible, and perhaps we can get together a wholesale order through our club.

August 2002 Tours

by DAN ELLIOT

APFG Members had an enjoyable and educational visit to Gene and Alaine Dinkle's on Fairview Loop Road in Wasilla on a wet evening in August. From giant cabbages to little crabapples, we were impressed by the variety and productivity of the established plantings.

The prolific, large clump of red currant was called **Holland Long Bunch**. The stands of corn were **Seneca & Earlivee**. The raspberries were of the extra hardy variety **Kiska**.

In his orchard, Gene extolled **Rescue**, the **Nor** series (especially **Norda**, which keeps well), **Goodland**, and **McLean** (medium sized, yellow with blush, mildly acid, good quality, hardy, fall ripening, 1960 Canada, according to **Fruit Nut, Berry Inventory**, 2nd edition.) He lamented the short storage life of **Norland**, and strongly advised not trying **Osman** crabapple because of its bitter taste. In the Proulx & Nichols book **Cider**, **Osman** is one of the astringents recommended for blending into hard cider because of the high tannin content.

Gene offered that the club could take cuttings of his trees next spring.

Gene's trees were on Ranetka rootstock. He favored 10-20-20 for an established orchard, and 8-32-16 for new ground. He considered voles to be a more serious threat than moose or bears, although he showed us the destruction a bear can do to a tree. For tree guards he likes PVC pipe split lengthwise and slipped around the tree. For moose protection he had around his orchard an 8 or 9 foot electric wire fence consisting of 3 white taped (for visibility) charged wires and alternating ground wires. He says it works well.

The club members moved almost next door for the second half of the tour to my home. I pointed out some examples of cultural practices: a strong strap graft wherein a scion is attached on both sides and across the top of a larger stem; the increasing of a crotch angle by undercut saw kerfs; the training of a replacement leader from a side branch after top damage by a moose; an awl graft for a

replacement scaffold branch; examples of vole damage where trees weren't protected; examples of bridge grafting to repair vole girdling; the use of spreaders and/or weights to lower branches for scaffold development, increased fruiting and to help maintain apical dominance of a central leader; and the beginning training of an apple tree at year one to a 5-tiered espalier trellis.

About half of the 80 apple varieties are fruiting, some for the first time this year. Of the gooseberries, **Poorman** impressed the group most. The reddish fall foliage colors begin earlier with gooseberries than other trees and shrubs. This presents an added ornamental feature to one's garden. The neglected raspberry patch was **Boyne**. The bearing cherry tree was **Meteor**. Of the two seedling Manchurian plums, the yellow ripened 2 weeks after the tour but the blue didn't have enough time.

Of interest and encouragement to many was seeing the degree of orchard development that 3 growing seasons can make in an area that was just 3 gravel trenches on our last visit here in May 2000 before the trees were planted. In this new orchard area as I had filled the gravel trenches with soil before planting I incorporated various commercial organic amendments as well as some compost. Between each two trees I've planted a hill of potatoes that has been mounded over with a pile of chicken manure compost. In other words, the trees in this area have responded well to being fed well. The Carrol apples in this well composted

are were about twice the size of an older Carrol in the older orchard area which didn't receive any compost or fertilizer this year. The trees are spaced a close 5' apart in the row to maximize the number of varieties I can grow in a limited yard size. They will need heavier pruning to control them, but I've had 2 yearling moose visit a few times to help this fall.

After a rainy tour we moved inside for pie and ice cream. Also enjoyed was raspberry juice made from the steamer / juicer method and juice recipe acquired at Jackson Gardens on our July 2001 tour (2 cups extracted juice, 1 cup sugar, and water to make 2 quarts, or experiment to suit your taste).

Early September Apple Pressing and Tour
On September 10 we met at Lawrence Clark's to press the apples of any member who wanted to use Lawrence's Correll Cider Press. We enjoyed a variety of fresh, zippy flavors our apples have compared to the usual bland grocery store offerings. **Norland**, **Parkland**, and **Rescue** mixed make a good early blend. Lawrence particularly likes **Whitney** apple-crab blended in the juices later in the season.

In the orchard, besides the rows of ripening apples, we saw evidence again of vole damage, plus the spectacular results of a bear's visit to a cherry tree. His Manchurian apricot was full of fruit.

We always come away from Lawrence's orchard having learned another trick or two (or three). Thanks again, Lawrence.



JERRY APPLESEED NURSERY

APPLE TREES FOR SOUTHEAST ALASKA

Jerry & Joni Koerner
P.O. Box 6292
Ketchikan, Alaska 99901

October 28, 2002

Tami Schlies
P.O. Box 672255
Chugiak, Alaska 99567

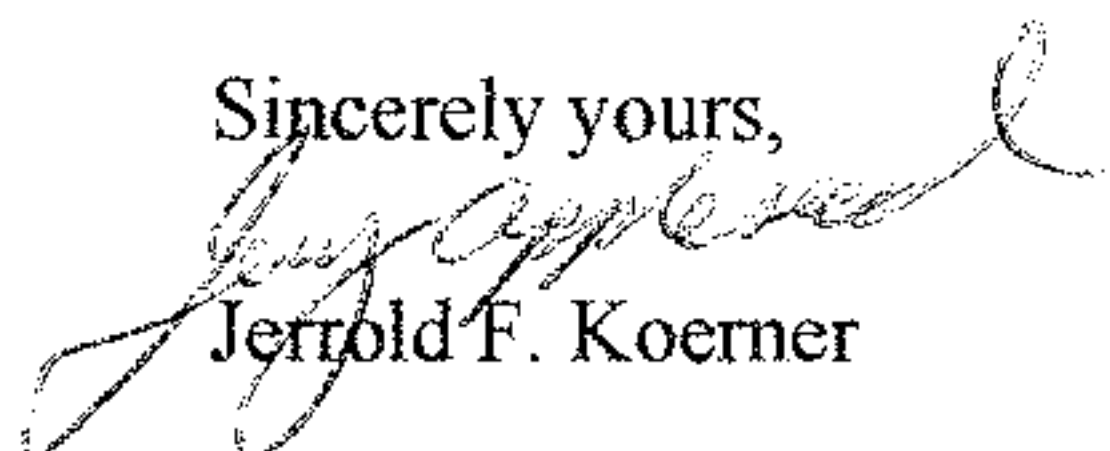
Dear Tami,

Enclosed are the results of this years trials of early ripening apple varieties at my nursery here in Ketchikan. The spring conditions here were better than the last two years with drier and warmer temperatures, but the bloom time was still delayed back to early June. This again pushed the apple ripening dates back by three or more weeks. We ripened a total of 32 varieties but only five of these were new to us. They were Early Gravenstein, Jackson, Red Siberian Crab, Rosthern 15 and Safstaholm. Out of this group the Early Gravenstein and Safstaholm have the potential to be good eating varieties, with the others falling under the tart cooking category.

The highest ratings for dessert quality apples were again given to CMR2T13, Laxtons Fortune, Sansa and Williams Pride. The CMR2T13 is from the research folks at Purdue University and to my knowledge it has yet to be given a name.

As of the first of this year we are no longer retailing trees to the public. We will continue to share our grafting scionwood and we will continue to report on our apple trials here in Ketchikan. Write or send us an e-mail at j.f.koerner@worldnet.att.net. Thank you.

Sincerely yours,



Jerrold F. Koerner

Phone (907) 225-5098

Apple Varieties and Their Characteristics Grown in Ketchikan Alaska 2002

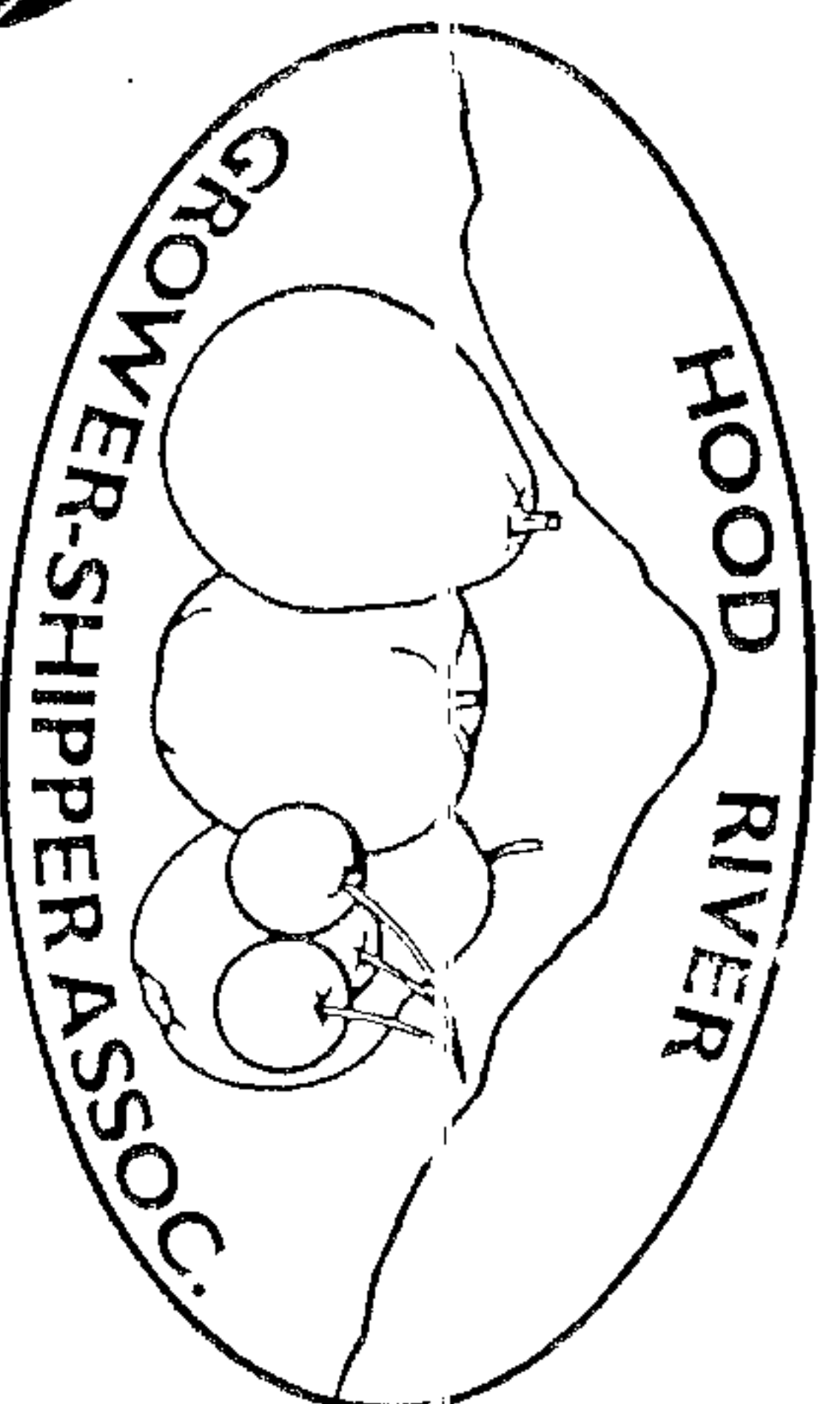
Color: C=Cream, G=Green, O=Orange, P=Pink, R=Red, Y=Yellow

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	Sept	4	High Disease Resistance
2	Bonnets Early	M	Y/R	M			Y	Sept	2	Quality Improved From Past Years
3	CMR 2T13	M/L	R/G	H	Y	Y		Oct	6	Purdue University Introduction
4	Dayton	M	R/Y	H	Y		Y	Oct	2	Did Not Ripen
5	Early Gravenstein	S/M	R/Y	H	Y	Y	Y	Sept	4	Has Potential
6	Early Russet	M/L	G/R	H	Y		Y	Oct	3	Scab Resistant
7	Emmeth Early	M/L	G	H	Y		Y	Sept	4	Scab Resistant
8	Golden Parnain	M	O/G	H	Y		Y	Oct	4	Scab Resistant
9	Greensleeves	M	G	H	Y		Y	Oct	4	Juicy
10	Jackson	M	Y/R	H	Y		Y	Oct	2	Did Not Ripen
11	Kalco	M	G/R	H	Y		Y	Sept	3	Precocious
12	Late Transparent	M	G	M			Y	Oct	4	Scab Resistant
13	Laxtons Fortune	M	R/Y	M	Y	Y	Y	Oct	5	Excellent Flavor But Cracks Badly
14	Lubsk Queen	M	O/P	S			Y	Aug	3	Susceptable to Scab
15	May Apple	S/M	Y/R	M	Y		Y	Aug	3	Old Southern Variety
16	Mantet	M	G/R	M	Y		Y	Sept	3	
17	Northfield Beauty	M	R/G	H	Y		Y	Oct	3	Better Color This Year
18	Pfirsichroter Sommerapfel	S/M	R/Y	M			Y	Sept	3	Slightly Aromatic
19	Pitmaston Pineapple	S	G	H	Y		Y	Nov	2	Did Not Ripen
20	Pristine	S/M	Y	M		Y	Y	Sept	4	Scab Resistant
21	Redfree	M/L	R/Y	M		Y	Y	Sept	2	High Disease Resistance
22	Red Melba	M	R/G	M	Y	Y	Y	Sept	4	Good McIntosh Flavor
23	Red Siberian Crab	S	R	H	Y		Y	Oct	3	Pickling Crab Apple
24	Rosthern 15	M/L	Y	M	Y		Y	Sept	3	Tart Cooking Apple
25	Safstaholm	M/L	Y/O	M	Y		Y	Oct	3	
26	Sansa	S/M	O/G	H	Y	Y	Y	Oct	6	
27	Sops of Wine	M	R/G	M		Y		Oct	4	Susceptable to Scab and Canker
28	Tetofsky	S/M	Y	M	Y		Y	Aug	2	
29	Tydemman Early Red	M/L	R/C	M	Y		Y	Sept	4	Susceptable to Scab
30	Vista Bella	M	R/Y	M	Y	Y	Y	Sept	3	
31	Williams Pride	M/L	R/Y	H	Y	Y	Y	Sept	5	High Disease Resistance
32	nooche Early	S/M	R/C	H	Y		Y	Oct	4	High Disease Resistance



RASMUSSEN FARMS
3020 THOMSEN ROAD
HOOD RIVER OR 97031
PH: 541-3864622 FAX: 541-386-4702

HOOD RIVER GROWER-SHIPPER ASSOCIATION

P.O. Box 168

Odell, Oregon 97044

Phone # 541-354-2565

FRUIT FACTS

The fruit industry is the number one economic factor in the Hood River Valley. An average of 188,000 tons of apples, pears, and cherries are annually produced from this fertile valley.

A "Winter pear" is a pear which is picked and stored in a controlled atmosphere for up to nine months, and ripened at a later date. Winter pears include d'Anjou, Bosc, and Comice varieties. A Bartlett pear is an early canning fruit which must be used within a couple of months.

The Hood River Pippin Apple, a crisp premium green apple with a pink blush and a tart - sweet taste, is the main Apple variety grown in the Hood River Valley. Sunset Magazine (October, 1990) rated the Pippin Apple as the only 4 star winner for both fresh eating and pies.

Pears and apples are high in fiber and low in calories...ideal for weight watchers.

DID YOU KNOW...

Hood River Valley (Mild - Columbia) is one of the leading d'Anjou pear growing districts in the World? Hood River valley produces over 30% of all winter pears (d'Anjou, Bosc, and Comice) and over 11% of all Bartlett pears grown in the United States!

How to Ripen Winter Pears

1. Place Winter Pears in a plastic or paper bag and store on the kitchen counter at room temperature for up to 8 days...a moist paper towel and a few air holes in the bag will improve overall quality.
2. A simple test will tell you when they are ready to eat...when Winter Pears yield to gentle thumb pressure at the neck, they are ripe.
3. Put Winter Pears in refrigerator to retard further ripening until you are ready to use them.

Over for pear uses.

PINE GROVE GRANGE FAMOUS PEAR PIE

- 1 9" unbaked pastry shell
- 8 canned or fresh pear halves
- lemon juice
- 1/4 cup melted butter
- 1/2 cup flour
- 1 cup sugar
- 3 eggs
- 1 teaspoon vanilla
- 1/3 teaspoon salt
- Mace

Place pears cut side down in pie shell...large part toward outside of plate, then put one pear half in the center. Brush pears with lemon juice. Mix thoroughly remainder of ingredients. Put over the pears. Sprinkle with mace. Bake in 350 degree oven until top is golden brown and custard is set (approx. 45 minutes)

Contributors of: Nona & Mary Moore

Member to Member

- Compost To Go - Lenore Morford of Chugiak has a large amount of composted horse manure / topsoil, 3 years old for sale. \$20 a pickup load if you haul. Can arrange loading. Will consider trade for top grafting or future supply of apples. 688-5888
- Interesting websites to visit:
www.mthoodfruit.com
www.RasmussenFarms.com
www.usapears.com
- If anyone else would be interested in ordering from Northwoods nursery, please let me know as soon as possible, and perhaps we can get together a wholesale order through our club. Call, write, or email me which variety you would like to try and how many of each, and I will try to put together an order with payment up front.
Tami Schlies 688-5711 PO Box
672255 Chugiak, AK 99567
schlies@gci.net

Recipes

Bartlett Cream Pie

3/4 cup sugar
1/3 cup instant tapioca
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
4 to 5 cups ripe Bartlett pears, peeled,
cored, & sliced
1 cup heavy cream

Cornmeal Pastry Dough

3/4 cup flour
1/4 cup cornmeal
1/2 teaspoon salt
1/3 cup butter, chilled and cut into 1 inch slices
2 tablespoons COLD water

Preheat oven to 425 degrees. Combine flour, cornmeal, salt and butter with a pastry cutter or fork until crumbly. Add cold water 1 tablespoon at a time until dough is moistened. Roll dough to fit a 9 inch pie pan and flute edges. Combine sugar, flour, cinnamon and nutmeg; toss with pears. Turn mixture into cornmeal pastry lined pan. Pour cream over pears. Bake at 425 degrees 15 minutes, then reduce to 375 degrees and bake 35 to 40 minutes longer until filling bubbles and pears are tender.

APFG Newsletter
c/o Tami Schlies, Editor
PO Box 672255
Chugiak, AK 99567

Featured Fruit

European Pear - *Pyrus communis*

Pears have leathery, glossy green leaves and white clusters of flowers in the spring. They are long lived trees grow 30 to 40 feet tall by 15 to 25 feet wide. Dwarf varieties may be half that size and make good espalier trees. They tolerate damp, heavy soil better than other fruit trees. Pears need winter chill of at least 600 hours to produce fruit. Two or more varieties are usually required for pollination. Hybrids of *Pyrus ussuriensis* varieties, such as 'Ure' may do well in Alaska's climate. Knobby spurs remain productive for about 5 years, and usually do not require thinning. Pick fruit before ripe for best quality, and allow to ripen in a dark, cool place. When it is ready to pick, the fruit stem will snap from the branch when you turn it horizontal.