

ALASKA PIONEER FRUIT GROWERS NEWSLETTER

Winter 2006

Volume 21, Number 1

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Membership information and dues payments contact Alice Brewer

Association News

MEMBER UPDATES NEEDED! Somehow my sort in my computer file got messed up in the last two months and I need everyone to verify phone numbers and addresses please! Fill out the new membership application and send it to Alice Brewer with your dues (still only \$16). If you have already paid your dues, just make a note at the top that you have paid for the year already. Thank you all!

Welcome our Board Members for 2006! Pat Mulligan, President; Dan Elliot, Vice President; Alice Brewer, Treasurer; Tami Schlies, Newsletter Editor; Gary Masog, Web Master. Contact information for each of us is in the header above.

Our website is up and running. It is not complete, but you can access it at <http://apfga.org>. If you have suggestions please let Gary Masog know. Thank you, Gary, for all your hard work to make this happen!

At the January meeting we covered the exiting world of home wine making with our new president, Pat Mulligan. The February meeting will be on the topic of cider making. We all look forward to the new, fresh ideas our president

already has brewing (no pun intended.) Meeting topic ideas and orchard tour wishes are welcome.

The newsletter needs notes about your orchard, thoughts on a book you have read, a pointer for growing fruit, etc. Please send to Tami. (Our next publication will be in late April.)

Treasurer's Report:

Nov./Dec. 2005

Wells Fargo bal. Nov. 1	\$4955.06
Deposits (memberships)	\$76.00
Checks (newsletter)	<\$453.43>
Wells Fargo bal. Nov. 30	\$4577.63
No deposits	
Checks (rootstock)	<\$56.00>
Wells Fargo bal. Dec. 31	\$4521.63

Upcoming Events:

February 14-15 AMGA Greenhouse and Garden Show

March 9th APFG meeting BP Energy Center

April 8th APFG Grafting Workshop

Some definitions:

From Wikipedia, the free encyclopedia.

Cider

Cider (also spelled: *cyder*) refers to a beverage containing the juice of apples.

In Europe and Oceania, the term refers to fermented apple juice. In North America cider is normally unfermented; when fermented, it is known as "hard cider" or "alcoholic cider". In North America, cider is bought fresh; when filtered, clarified, fortified with Vitamin C for shelf life, and pasteurized, it is known as apple juice.

Alcoholic ciders

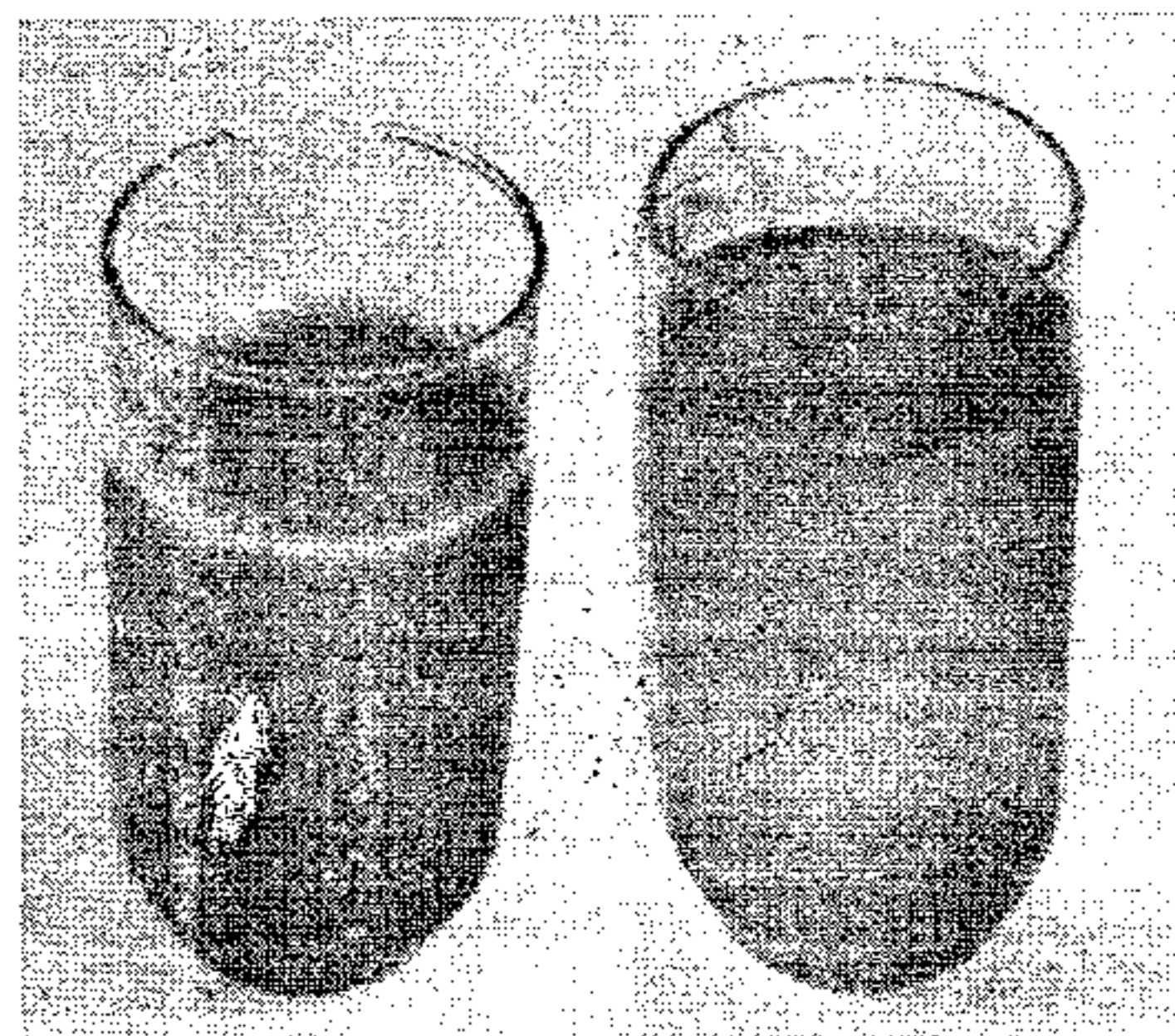
In Europe and Oceania cider is an alcoholic drink made from fermented apple juice. It is often stronger than beer, and is frequently over 6% alcohol by volume. The common eating apples are unsuitable for cider making, being low in tannins; specific apple cultivars bred especially for cider making are preferred.

Cider comes in a variety of tastes, from sweet to dry. Sweet cider tends to be popular with young people.

Modern, mass-produced ciders are generally heavily processed and resemble sparkling wine in appearance. More traditional brands, often known as *scrumpy*, tend to be darker and more cloudy, as less of the apple is filtered out. They are often stronger than processed varieties.

"White cider" is made by processing cider after the traditional brewing process is complete, resulting in a nearly white product. This processing allows the manufacturer to produce strong (typically 7-8% ABV) cider cheaply, quickly, and on an industrial scale, often from poor raw materials

Unfermented cider



American-style unfiltered, unfermented unpasteurized cider, left; Apple juice, right.

In North America, cider was traditionally fermented, but that alcoholic apple drink (see below) is now referred to as **hard cider** or as **alcoholic cider**. Today in North America, cider is a nonalcoholic beverage; a subcategory of apple juice, traditionally made from early-harvest apples, which have lower sugar content and are more acidic, thus cider has a more tart, tangy taste than apple juice. It is generally (though not always) unfiltered, giving it an opaque appearance from

suspended solids. It is occasionally still sold unpasteurized, which is considered to have a better flavor, however, due to the possibility of salmonella and E. coli infection, most apple cider is pasteurized.

Apple ciders are often made from blends of several different apples to give a balanced taste. Some businesses may try to pass off standard apple juice as cider. There is some local competitiveness among cider mills in apple country for the highest quality blends, and makers keep their formulas secret. One trick used to add interest to a cider blend is the addition of a percentage of crabapples. Cider doughnuts are often sold at cider mills and contain cider in the batter.

Hot cider or **mulled cider** is a popular fall (autumn) and winter beverage, consisting of (nonalcoholic) cider, heated to a temperature just below boiling, with cinnamon, orange peel, nutmeg, cloves, and other spices added.

Another cider available in the US is **sparkling cider**, a carbonated nonalcoholic beverage made from filtered apple cider or apple juice.

Cider by country

In traditional cultures, just as a general line could be drawn separating wine regions from beer regions, broadly speaking, so cider has been the natural common drink of regions with strong orchard traditions. In 12th-century Galicia "it would seem that a good deal of cider was drunk. The French author of the guidebook for pilgrims which forms a part of the so-called Liber Sancti Jacobi commented that it was more often to be encountered in Galicia than wine. Cider as well as wine was drunk at a king's coronation in 1111, and a render of cider was stipulated as part of the rent in a lease of 1116. (Fletcher 1984)

Australia

In Australia, 'cider' can be either an alcoholic drink as described above, or a sparkling non-alcoholic beverage made from apples. The most popular brands of alcoholic cider in Australia are Strongbow, and Mercury Cider made at the Cascade Brewery in Hobart, Tasmania. Cascade's 'Apple Isle' Sparkling Apple Juice is the most popular selling brand of non-alcoholic cider in Australia. Alcoholic cider is sold in bottleshops, while the non-alcoholic version is stocked in the soft-drink aisles of supermarkets.

Canada

In Quebec, cider is considered a traditional alcoholic beverage. Cider making was, however, forbidden since the early years of the British occupation as it was in direct conflict with established British brewers' interests (most notably John Molson). In recent years, a unique variety has emerged on the market: ice cider. This type of cider is made from apples with a particularly high level of sugar caused by natural frost.

In Ontario, apple cider or apple hooch is often home-made. Apples are de-cored, juiced, and boiled. Sugar is dissolved into the apple/water mixture. Brewer's yeast is added and the cider is fermented for up to two weeks, or three before bottling, and then aged to taste.

East Asia

Cider in Japan and Korea sometimes means just a soft drink, not necessarily made from apples.

France

French *cidre* is an alcoholic drink produced predominantly in Normandy and Brittany. It varies in strength from below 4% alcohol to considerably more. **Cidre Doux** is usually any cider up to 3% in strength. 'Demi-Sec' is from 3 to 5% and **Cidre Brut** is a strong cider of 5% alcohol and above. Most are usually sparkling. Higher quality cider is sold in Champagne-style bottles (*cidre bouché*), and while much of cidre is sold in corked bottles, some screw-tops bottles exist. Until the mid-20th century, cidre was the second most-consumed drink in France (after wine) but an increase in the popularity of beer displaced cider's market share outside traditional cider-producing regions. In restaurants in Brittany, cider is sometimes served in traditional ceramic bowls (or wide cups) rather than glasses. A *kir normand* is a cocktail apéritif made with cider and cassis, rather than white wine and cassis for the traditional *kir*. Cider is still made in the Channel Islands, but there is a great deal less now than there was in the past. In Jersey, the only locally produced cider currently sold in shops is a strong (above 7%) variety.

Germany

German *cidre*, usually called *Apfelwein* (apple wine), and regionally known as *Apfelmost* (apple must), *Viez* (from Latin *vice*, the second or

substitute wine), or *Saurer Most* (sour must), has an alcohol content of 5.5% - 7 % and a tart, sour taste.

German cidre is mainly produced and consumed in Hessen, particularly in the Frankfurt, Wetterau and Odenwald areas, in Moselfranken, Merzig(Saarland) and the Trier area, as well as the lower Saar area and the region bordering on Luxembourg. In these regions, there are several large producers, as well as numerous small, private producers often using traditional recipes.

In some of these regions, there are regular cidre competitions and fairs, in which the small, private producers participate. Cidre songs are composed and sung at these events. The Merzig region crowns a Viez Queen, and the lower Saar area a Viez King.

An official Viez route, (*Rue de Cidre*) connects Saarburg with the border to Luxembourg.

Ireland

Cider is a popular drink in Ireland; for a long time cider production was officially encouraged and supported by a preferential tax treatment. A single cider, Bulmers, dominates sales in Ireland: owned by C&C, Bulmers cider is a different cider to Bulmers in England where C&C do not own the brand, in the United Kingdom C&C brand their cider as Magners.

Spain

The Spanish regions of Asturias and the Basque Country are well known for traditional *sidra*, an alcoholic cider of 4 to 8% strength. *Sidra* or *Sagardoa* (Euskadi) is traditionally poured in very small quantities from a height into a wide glass, with the arm holding the bottle extended upwards and the one holding the glass extended downwards. This is called to *escanciar* (or, in asturian, *echar*) and is done to get air bubbles into the drink, thus giving it a sparkling taste like Champagne that lasts a very short time. Spanish *sidra* is closely associated with *sidrerías* or *sidrerías* (Asturias) or *sagardotegiak* (Euskadi) ("cider houses"). In the Basque region of Guipúzcoa, it is a tradition to visit *sagardotegiak* between February and May to drink new *sidra* from the barrel accompanied by a meal (like the well known "txuleton"). *Txotx!*

United States

Somewhere around the time of Prohibition, the word cider came to mean sparkling apple juice,

largely through the influence of Martinelli's sparkling apple cider, which was once touted specifically as "non-alcoholic cider". The patented "Golden Apple" bottle design is well known throughout the world, as it intentionally resembles a champagne bottle. The Martinelli's brand of sparkling non-alcoholic cider is so well known in many parts of the country that "cider" and "Martinelli's" are often synonymous.

United Kingdom

In the United Kingdom cider is predominantly (but by no means exclusively) made in the southwest and west of England and is known as **scrumpy** in the West Country. Cider from Gloucestershire, Herefordshire and Worcestershire in England made from traditional recipes forms a European Union Protected Geographical Indication.

Cider is often the drink of choice for teenagers in the UK (along with alcopops; see also Snakebite). This is aided by preferentially low duty rates for cider compared to beer, which reduces its cost. Abdominal pains known as "Devon colic" have been attributed to mild lead poisoning; the acidic juice dissolves lead from the traditional cider presses used in that region.

Local West Country legends tell of cider served at concerts for the Somerset band The Wurzels, often being described as 'proper' *scrumpy*. Many locals insist the reputed 'bits' in such *scrumpy* enhanced the flavor, and sometimes the strength of the alcoholic content.

West Country cider is parodied by Terry Pratchett in his descriptions of the *Discworld* beverage scumble.

Real cider

CAMRA has defined "real cider" as the following:

A) INGREDIENTS

1. The liquid content before fermentation must consist entirely of non-pasteurized apple (Cider), or pear (Perry) juice.
2. No apple or pear juice concentrates to be used.
3. Normally, only the sugar naturally available in the fruit should be used to cause fermentation, but in years when the level of natural sugar in the fruit is low, the addition of extraneous sugar to aid fermentation is acceptable.

B) PROCESS

1. No pasteurization to take place during the production process in relation to the cask product.
2. No added colourings to be used.
3. No added flavorings to be used.
4. There must be no artificial carbonation for draught products.
5. Sweetener may be added to fully fermented Cider/Perry to make it sweet or medium.
6. The addition of water is permitted to bring the alcoholic content of the Cider/Perry down to the level required by the producer. Ideally, however the minimum juice content should not be lower than 90% volume.
7. No micro filtration allowed (this takes all the yeast, leaving a "dead" product).
8. The above is item 5.2 as extracted from CAMRA's External Policy Document 2003 - 2004" (from CAMRA's Cider & Perry page)

Related drinks

Applejack is a strong alcoholic beverage made in North America by concentrating cider, either by the traditional method of "freeze distillation", or by true evaporative distillation. In traditional freeze distillation, a barrel of cider is left outside during the winter. When the temperature is low enough, the water in the cider starts to freeze. If the ice is removed, the (now more concentrated) alcoholic solution is left behind in the barrel. If the process is repeated often enough, and the temperature is low enough, the alcohol concentration is raised to 30-40% alcohol. In freeze distillation, hazardous concentrations of methanol and fusel oil may develop. These toxins can be separated when regular, heat distillation is performed. Home production of applejack is illegal in most countries. (**Applejack** is also a type of hat, popular in the early 20th century and with Rastafarians.)

Cocktails may include cider. Besides kir and snakebite, an example is Black Velvet in a version of which cider may replace champagne.

Other alcoholic beverages are also made from apples, such as apple wine and the distilled spirits apple brandy and calvados. A popular apéritif in Normandy is *pommeau*—a drink produced by

blending unfermented cider and apple brandy in the barrel (the high alcoholic content of the spirit stops the fermentation process of the cider and the blend takes on the character of the aged barrel). Calvados is the basis of the tradition of *le trou Normand*, or "the Norman hole". This is a small drink of calvados taken between courses in a very long meal. It is supposed to re-awaken the appetite.

Other fruits can be used to make cider-like drinks. The most popular is perry, known in France as *poiré* and produced mostly in Normandy, which is made from fermented pear-juice. A branded sweet perry known as Babydam, marketed principally as a women's drink and sold in miniature

Champagne-style bottles, was once popular but has now become unfashionable. Fermented peach juice can be made into "peachy".

Another related drink is cyser (cider fermented with honey).

A few producers in Quebec have developed *cidre de glace* (literally "ice cider", sometimes called "apple ice wine"), inspired from ice wines, where the apples are naturally frozen either before or after harvest. The alcohol concentration of *cidre de glace* is 9-13%.

Mulching ...

by Debbie Hinchey

I am scheduled to talk about mulching at the upcoming Rose Soc. Feb 21 meeting and thought it would be neat to ask an even broader group of gardeners about it.

I am hoping that it could later be put into a talk to other groups if I get enough feed back to see all the variations and similarities when it comes to the "controversial subject of mulching" (as Julie Riley puts it.) I am trying to figure out why some of us have such different experiences.

There are a lot of different garden practices that are all called mulching. Most of them can be divided into summer and winter mulching. When someone asks if you mulch, often that person is not talking about the exact same practice that you are.

The idea of breaking down what one calls mulching into winter and summer mulching is an idea that Lenore Hedla had in one of her popular gardening books. I think it helps to use these terms when talking about mulching. After that distinction is made, it can still get a little confusing but not as much.

I am a fan of summer mulching with organic material but detest the use of "landscape cloth" or plastic placed under the roots of plants that I want to thrive.

I will winter mulch with Christmas tree boughs and sometimes in areas that do not get any snow cover, but not in areas that can be smothered by snow on top of wet leaves. If an area may have its snow blown off or be subjected to temperature swings, I may mulch the south sides with leaves in or out of bags to shade them.

There are people that swear that if you do not winter mulch with leaves thickly over all perennials they will not make it through the winter. We continue to have success if we do it our way and not if we do it their way. Are we misinterpreting what the other is doing? Are our conditions so different that the results can be opposite of theirs? All of this is possible.

I hope you will mail or e-mail your techniques and conclusions about mulching various types of plants. I wonder if there are points that we can all agree on. I am also curious if there are little differences in our growing conditions that will give us some fairly reliable predictions to the success of different mulching materials, timing, or other variables.

I would truly love to hear ALL of your experiences, thoughts, and deep meditations about mulching. If enough of you tell me your mulching ideas, it will turn into a presentation for Rose Society this February 21. If your thoughts do not coalesce before that, send your ideas anyway, we all want to keep learning.

Thanks for your help in advance, Debbie Hinchey
(dhinchey@alaska.com)

ALASKA PIONEER FRUIT GROWERS ASSOCIATION

Membership Application or Renewal

Name: _____ Date: _____
Address: _____ Phone (hm) _____
City: _____ State: _____ Zip: _____ Phone (wk) _____
E-Mail address: _____
New: _____ Renewal: _____ If renewal, year you first joined, (Aprox. OK): _____

Dues are \$16.00 per calendar year (or prorated at \$8.00 for last half of year for new memberships) payable by the 1st of March. Please make your check payable to Alaska Pioneer Fruit Growers Assn. Mail to Alice Brewer, 1201 W. 45th Anchorage, AK. 99503, 907-563-6734, or bring your dues with this form to the next meeting. President Pat Mulligan 745-2043

Please list your primary fruit growing interests (Please specify):

Small fruits: _____

Tree fruits: _____

Bush fruits: _____

Please list your producing trees / bushes: _____

(Please use back of this sheet if you need additional space)

How old are your trees? _____ What is the rootstock? if known _____

What is their physical location: _____

(for historical tracking purposes)

Do you consider yourself a: Hobbyist? _____ Nurseryman? _____ Other? _____

Purpose and Goals: The Alaska Pioneer Fruit Growers Assn. was founded in January 1985. Our purpose is to share in and benefit from the personal experience of successful fruit growing in Alaska and to help educate anyone interested in the fruit growing experience. Our goals include locating, testing and preserving superior or special fruit, berry and nut varieties relevant to Alaska, identifying unique cultural methods / materials, propagation techniques, fruit breeding and grafting procedures, adaptation of species and cultivars and all other aspects of fruit growing. Other goals include evaluating various fruit cultivars for hardiness, instructions to members and educating anyone interested in fruit growing techniques and cultural practices, exchange of information, group ordering of materials, promoting communication and friendship between members, other enthusiasts and encouraging friends and neighbors to establish their own fruit trees, bushes and shrubs. The Association also seeks to help the Cooperative Extension Service to the extent possible. We seek to publish at least a Tri - annual newsletter containing articles on fruit growing in Alaska.

Our monthly meetings are held on the second Thursday of the month. Our Spring, Summer and Fall meetings are for our annual grafting workshop, orchard visits and Apple tasting, with time and place varying. We have members scattered from Ketchikan to Fairbanks, Homer to Haines and into Canada and the Pacific Northwest.

The North American Fruit Explorers (NAFEX) is a National organization which publishes a quarterly journal called The Pomona; holds an annual convention and has a library of horticulture reference materials available to members for low rental costs. NAFEX also has a network of head testers for both the major and minor fruits and nuts. To join the national organization write to: NAFEX; Route 1, Box 94; Chapin, IL. 62628.

Orchard report for 2005 growing season

by Dwight Bradley, Peters Creek

Our orchard was laid out in summer 1992 so this was its 14th summer. It's looking more and more like a real orchard and less like the "stick farm" that it once was. Of the 50 trees that were planted in 1992-1993, only six remain (Heyer 20, Crimson Beauty, Norland, Parkland, Rescue, and Yellow Jay). The other 45 have been replaced, sometimes twice, and a few three times. The first orchard has filled up and we also added a second one containing 50 trees. We now have 60 apples varieties.

The 2005 growing season was the most favorable yet. Spring came early. Before 2005, the earliest apple blossom date had been May 28 (the cold northern exposure means that we always run late compared to others in the area). This year, the first blossoms opened on May 21. The growing season itself is a blur: we were gone a lot and not all the apple trees were adequately thinned. It was hot by Alaskan standards. Through 2003, the earliest date on which we picked a ripe apple had been September 3. (Again, this is later for us than for most people in south-central Alaska.) In 2004, we broke that record by nearly a week, picking our first ripe Chinese Golden Early on August 28. In 2005, the record was totally shattered again, when we picked a ripe Chinese Golden Early on August 17. (In Fairbanks, Clair Lammers topped that by picking his first apples on August 11.)

If you think global warming is a myth, think again. I believe more strongly than ever that it would be a good idea to plant more of the later-ripening, high-quality varieties that we've always considered marginal—especially if you have room to spare. They might be risky, but if Alaska's climate keeps warming, the potential payoff will be huge.

Anyway, this year we harvested about 1 ton of apples, of which we sold half and made most of the other half into cider. We put out a few orchard signs and that was it for marketing. At first we were concerned about letting customers pick their own but eventually decided that it was no big deal. So what if a few fruit spurs get busted off? That just means less work the following year during thinning season. Anyway, most people love to pick

their own and that led to a lot of good publicity, neighbor-to-neighbor. We ordered 1000 one-peck apple bags with handles from somewhere in the Lower 48, and ended up selling these nearly full (5 lbs) for \$7.50. We probably could have charged more without scaring off too many customers but we didn't, and won't. The only downside of the warm weather was that our two main varieties, Norland and Parkland, didn't keep nearly as long as usual. Eventually we had to stop selling them because their quality wasn't holding up.

Comments on varieties:

Norland and Parkland. Their reputation has never been that good in hotter climes and now I know why. Still very reliable croppers, but quality was quite variable, with fruit on a single branch ranging from excellent down to average. This year, the very best Norlands were better than the very best Parklands. Norland ripened about a week ahead of Parkland.

Yellow Transparent. We have two pretty large trees that are finally taking off. Fruit is large and quite popular at the fruit stand, when touted as a "great pie apple" which is absolutely the truth. I'll be happy when our two or three younger YT's come into heavy bearing.

Westland. We have two Westland trees, both kind of spindly, but bearing huge apples with great eye appeal that sell well for the same reasons as Yellow Transparent. Of the 50 more so Westland apples I've ever tasted, a couple were great but the rest were sour and bland. With all the heat last summer, I was expecting that Westland would finally be good, but they were as bad for fresh eating as ever. But they sure can cook.

Trailman. Reliable, tasty, and prolific, but small. I'm now recommending this to people in marginal areas, along with Resuce, Norland, and Parkland.

Rescue. Reliable, tasty, prolific, and small; not as good as Trailman. Kept very poorly after all the hot weather.

Centennial. Reliable, tasty, and prolific; a bit larger than Trailman. The hot weather really brought out the best of this apple.

Kerr. Small apple-crab; would have benefited from more thinning than it received. Never really got edible but made a nice astringent addition to cider

toward the end of September, when almost everything else was very ripe, very sweet, and devoid of character.

Heyer 6. Medium-sized, hard, good keeper, tart and astringent, good addition to cider.

Heyer 12. Prolific medium sized apple, sour, cooking only. The hot growing season didn't help its already poor keeping qualities.

Heyer 20. Good year for this one. Fairly large fruit, yellow with red blush. Ripens late, keeps well. Not a huge amount of character but good tasting and very reliable. The hot, long season improved it a bit over recent years. Needs very little thinning. Kept in common storage in the 40 degree garage until January.

Morden 359. Will not ripen in our location. Dan Elliott, across Knik Arm less than 10 miles away, grows it to perfection, but for us it is fodder for the cider press late in the season, to be mixed with ripe apples.

Crimson Beauty. All cover, no book. A beautiful, bright red apple that is marginally hardy, not very prolific, and even when ripe, quite sour. Makes a fine addition to sauce, though. Tree has a spindly habit and a tendency toward narrow crotches. Not recommended.

Prairie Sun. This University of Saskatchewan introduction, which requires a non-propagation agreement to grow, set fruit for the first time, on three different trees. It took me a few extra years to get somewhere with Prairie Sun because of bad scionwood in year 1, bad rootstock in year 2, and then 3-4 more years before the first fruit. The fruit is rather flat, attractive, medium-sized, red striped on a light background, firm, crisp, and good tasting. It benefited from the long season, and might not have ripened in a normal season. I don't think I'll regret having 10 trees of this variety, but it is not a sure thing yet. Tree has nice branching habit.

Liveland Raspberry. Third try with this variety, finally got one to live long enough to bear fruit. They ripened! Medium sized, light color with thin red stripes giving a pink effect, good. I wouldn't mind having a few more of these. Tree has nice branching habit.

Pommes d'Or. Our three Pommes d'Or ("Golden Apple") trees fruited for the first time. The variety

came from Fedco in Maine, who carried it for a couple of years before dropping it. It came from Fort Kent in Zone 2 at the extreme northern end of Maine, and on paper looked like it had a chance to succeed here. So far, I am unimpressed. The apples are medium sized, green (not gold), sour, and utterly without character. Judging from the brown seeds, the apples were "ripe" when they finally had to be picked in because of cold in the first week of October. Luckily the cider needed some acidity so they did not go to waste. Not recommended.

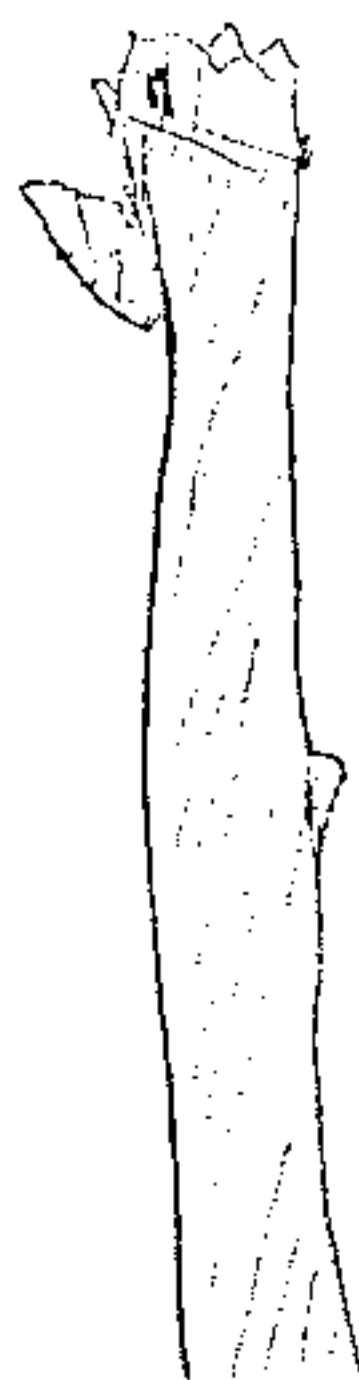
Borowinka. About 10 years ago I planted a Borowinka seedling rootstock to see how the apples were. Finally set fruit. Small to medium, looks like a small Duchess. No good. Very sluggish grower; will remove rather than topwork.

Chinese Golden Early. Small to medium (subject to extreme thinning), yellow, sweet and tart, good eating, especially when watercored, very poor keeping. The earliest apple. Ripens over a very long period; some were still in good shape on the tree in mid September. I think the heat slightly diminished its quality.

Drew Brook. We have three or four Drew Brook trees, the oldest being ready to bear in 2006. This was a wild seedling that I discovered and named from along a roadside in Zone 3 in Turner, Maine. The original apple was huge, sweet, crisp, somewhat astringent, ripe on Aug. 20, and absolutely free of scab, apple maggot, codling moth, and fireblight—a rarity among wild apples in New England. Finally got to eat a Drew Brook grown in Alaska this year, thanks to Dan Elliott. It was big, did not particularly resemble the original, and didn't have much flavor or character. So far, not too promising.

Appalachia. This is another discovery of mine, a seedling in a long-abandoned orchard in Randolph, NH, Zone 3. The apple is named for a railroad whistle stop near where the tree was found; the name of whistle stop was a pun on the orchard. The apple is medium, yellow with red stripes, resembles Duchess (which was probably a parent), tart, tangy, crisp, and ripens at about the same time as Yellow Transparent. My oldest tree is about 4 and will set fruit in 2006. Several other growers have grafts but I haven't heard of anybody getting fruit yet.

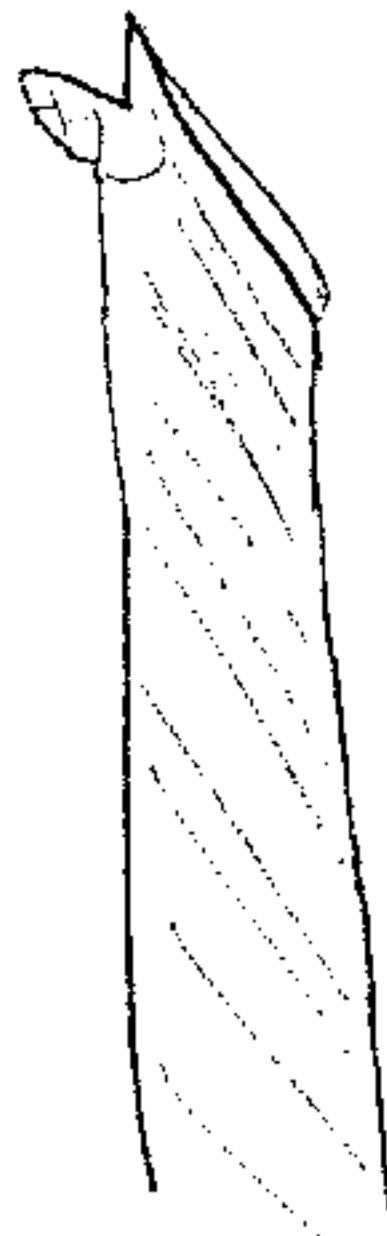
Incorrect
Crushed with
dull pruners



Incorrect
Cut too far
above bud



Incorrect
Cut extends
below bud



Incorrect
Cut angled
toward bud



Correct
Cut above bud
angled slightly
away from bud



Did You Know?

⌘ For those of you who do not wish to get out the ladder to pick your fruit, trees should be kept to a height equal to 80% of the row width. So if your trees are spaced 12 feet apart, you should keep them 9 ½ feet tall. The best way to de-invigorate a central leader is to perform what is called the "June Cut." Cut back the central leader to a weak lateral on or around June 21 – the longest day of the year.

⌘ If a young tree's central leader is headed during dormancy, only 3 or 4 strong branches will grow and they will have narrow angles. Wait until the terminal bud breaks (green tip), and the bud under the heading cut will continue to grow as the leader while the buds below it will develop branches of relatively equal vigor. Pinch the second

and third buds once they grow to 1 inch (do not remove completely) and the branches below will naturally develop wide angles.

⌘ Blueberries require ericoid mycorrhizal fungi. This is a special fungus that lives in poor, acid soils, and is different from the endo- or ecto-mycorrhizal fungi that coexists with fruit trees or other plants.

⌘ In the process of an unrelated conversation, Debbie Hinchey mentioned she had a Fruit Growers meeting to get to. She did not realize that she was speaking to one of the people editing the 3rd edition of Gardening in Southeast Alaska. One section lists garden organizations or resources within Alaska. The editor realized that we were not listed and wants to include us. Maybe this will spur on more memberships from Southeast.

Southeast Orchard Report

Jerry Appleseed Experimental Orchard P.O. Box 6292
Ketchikan, Alaska 99901

As you know, Southeast Alaska experienced another warmer than usual summer providing us with exceptional growing conditions. Spring came early with warm sunny days and temperatures in the 60's in April. Bloom times were similar to 2004 with the earliest varieties blooming in early May and they all were in full bloom by the third week of May. Precipitation was below normal for the period and pollination was excellent. The summer months were exceptional and our ripening dates were on a par with last year.

We ripened a record total of 164 varieties with 35 of these ripening here for the first time. As in 2004 most of our older varieties scored higher rating numbers than in previous years. The longer warmer ripening period turned alot of tart low scoring apples into very nice dessert quality eating apples. New varieties of note included, Alameda, Altaiski Sweet and Novosibirski Sweet, all small but sweet flavored, CO-OP 33 a very nice dessert apple, and Queen Cox an early ripening form of Cox's Orange Pippin got our highest rating.

The highest ratings for dessert quality apples were given to Arkcharm, Aroma, CMR2T13, CO-OP 33, D 1497, Exeter Cross, Early Sweet, Geneva Early, James Grieve, Laxtons Fortune, Marlin Stephens, Mollies Delicious, NJ 46, Queen Cox, Sansa and Williams Pride.

Other apples of note included:

BM 51880 and Kuotesaho from Finland, the antique varieties Hightop Sweet, Summer King and Redsumbo, the English varieties Grenadier, Laxton's Herald and Laxton's Prolific, and the "Old Southern" variety Jenny Beauty, truly a beautiful apple.

Major disappointments came with Gladstone and Nico two early ripening English cooking apples, and September Ruby another good Canadian apple like the Norland series, but they are all so susceptible to scab that they are impossible to grow here in our wet climate. This is unfortunate as they are really nice flavored apples. I am afraid that Zesta is going to prove to have the same problem.

I went through a major house cleaning in the orchard this fall and removed over 75 trees. Some of these were either duplicate varieties, I try to keep two of each variety if I can. The others were just plain worthless varieties. You are supposed to let a variety fruit for at least four years before giving it an evaluation, so if it hasn't ripened a good apple by then, out it goes.

So, I now have a greatly reduced list of scionwood available 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.

Apple Varieties and Their Characteristics Grown in Ketchikan Alaska 2005

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	Advance	S/M	R/Y	M	Y	Y	Y	Aug	4	Canadian
2	Alameda	S/M	G	H	Y	Y		Sept	4	
3	Almata	S/M	R	M	Y	Y	Y	Sept	4	Superior to Pink Pearl
4	Altai'ski Sweet	S	R/Y	H	Y	Y		Sept	4	
5	Alkmene	M	R/G	M	Y		Y	Sept	3	Belgium
6	Alice	M	P/G	H	Y		Y	Oct	3	Canadian not Swedish Alice
7	Anoka	M	P/Y	M	Y		Y	Sept	3	Precocious
8	Arkcharm	M/L	R/Y	M	Y	Y	Y	Sept	5	University of Arkansas
9	Aroma	M/L	R/G	H	Y		Y	Oct	5	Swedish
10	Aunt Rachel	M/L	R/Y	H	Y		Y	Oct	4	Old Southern Variety
11	Baker Sweet	M	R/L	M	Y	Y		Sept	4	
12	Beacon	M	R/G	M	Y	Y	Y	Sept	3	
13	BM 51880	M	R/G	H	Y	Y	Y	Sept	4	University of Finland
14	Bonnets Early	M	R/Y	M			Y	Sept	3	Quality Improved From Past Years
15	Bouquet of Burgundy	M	R	M	Y	Y	Y	Sept	3	Different Variety from Burgundy
16	Champlain	M/L	Y	M	Y	Y	Y	Sept	4	
17	Charles Ross	M/L	R/Y	H	Y		Y	Oct	4	
18	Cherry Pearmain	M	R/G	H	Y		Y	Sept	3	
19	Cheddar Cross	M	O/Y	M	Y		Y	Oct	3	
20	Clear Heart	M/L	G	M	Y		Y	Oct	3	Ireland
21	CMR 2T13	M/L	R/G	H	Y	Y	Y	Oct	6	Purdue University Introduction
22	Collins June	M	Y/G	M		Y	Y	Aug	4	Highly Scab Susceptable
23	CO-OP 12	M	Y/G	H	Y	Y	Y	Sept	4	
24	CO-OP 33	M	R/Y	H	Y	Y	Y	Oct	5	Very Nice
25	Crimson Beauty	M	R/Y	M		Y	Y	Aug	4	
26	D 1497	M/L	R/G	H	Y	Y	Y	Sept	6	Purdue University Introduction
27	Dearborns Unknown	M	R/Y	M		Y	Y	Aug	4	
28	Devonshire Quarrendon	S	R	M			Y	Sept	3	Old English Cider Variety

No.	Variety	Size	Color	Texture	Crisp	Sweet	Tart	Ripens	Rating	Description
29	Directeur Lesage	M/L	O/Y	S			Y	Aug	3	Belgium
30	Discovery	M/L	O/Y	M	Y	Y	Y	Sept	4	
31	Dudley	M/L	R/G	H	Y		Y	Sept	4	Susceptable to Scab
32	Earlgold	M	Y	M			Y	Sept	3	Has Become a Nice Apple
33	Early Gravenstein	M	R/G	H	Y	Y	Y	Aug	4	
34	Early Joe	S	R/Y	M	Y	Y	Y	Sept	4	Neither Early nor Russeted
35	Early Russet	M/L	R/G	H	Y		Y	Oct	3	
36	Early Strawberry	M	R/Y	M	Y	Y	Y	Sept	4	
37	Early Sweet	M/L	Y/G	H	Y	Y		Sept	5	Very Sweet
38	Early Thompson	S/M	R	H	Y	Y	Y	Sept	4	
39	Emmeth Early	M/L	G	H	Y		Y	Sept	4	Scab Resistant
40	Ernst Bosch	M	P/Y	M	Y		Y	Sept	3	
41	Exeter Cross	M/L	O/Y	M	Y	Y	Y	Sept	5	Juicy Nice Flavor
42	Geneva Early	S/M	R/Y	M		Y	Y	Aug	5	Excellent Flavor
43	Gladstone	M	R/G	S			Y	Aug	3	
44	Golden Pearnain	M	O/G	H	Y		Y	Oct	4	Scab Resistant
45	Golden Precoce	M	G	H	Y		Y	Oct	3	Not Fully Ripe - Italy
46	Golden Supreme	M	Y	M	Y		Y	Oct	4	
47	Goodland	M/L	Y	M			Y	Sept	3	
48	Greensleeves	M	G	H	Y		Y	Sept	4	Juicy
49	Grenadier	L	G	M	Y		Y	Sept	3	
50	Guldborg	M	R/G	H	Y	Y	Y	Sept	4	Denmark
51	Hawley	M/L	G	H	Y		Y	Oct	4	Mild Flavor
52	Harvester	S/M	R/Y	S			Y	Aug	2	Poor
53	Hazen	M	R	M			Y	Sept	3	
54	Hibernal	M/L	Y/G	H	Y		Y	Oct	3	Old Russian
55	Hightop Sweet	S	Y	H	Y	Y		Oct	4	
56	Himikami	M	R/Y	H	Y	Y	Y	Oct	4	Japan
57	Honey Ball	L	R/G	M		Y		Sept	3	Ireland
58	Honey Sweet Cider	M	R/Y	H	Y	Y		Oct	5	
59	Huvilas	S/M	P/G	S		Y	Y	Aug	3	Finland
60	Iowa Beauty	M	Y/G	M			Y	Sept	3	
61	Jackson	M	Y	H	Y		Y	Sept	3	Summer Bellflower Type
62	James Grieve	M/L	R/Y	M	Y		Y	Sept	5	Very Juicy
63	Jeffers	S/M	R/Y	H	Y		Y	Sept	3	
64	Jenny Beauty	M/L	R/G	H	Y		Y	Oct	4	Old Southern Variety

No.	Variety	Size	Color	Texture	Crisp	Sweet	Tart	Ripens	Rating	Description
65	Joyce	M/L	R/G	S			Y	Sept	3	McIntosh x Liveland Raspberry
66	Kaleo	M	O/G	H	Y		Y	Sept	3	Precocious
67	Katja	M	R/G	M	Y	Y	Y	Sept	4	Swedish
68	Kerry Pippin	S	Y	H	Y		Y	Sept	4	Nice Flavor When Ripe
69	Kuotesaho	M	P/Y	M	Y		Y	Sept	4	Finland
70	Late Transparent	M	G	M			Y	Sept	4	Scab Resistant
71	Laxtons Herald	M	G	M	Y		Y	Oct	3	
72	Laxtons Fortune	M	O/Y	M	Y	Y	Y	Sept	5	Excellent Flavor
73	Leonards Transparent	M	G	M			Y	Sept	4	
74	Lewis Green	M/L	G	H	Y		Y	Sept	3	Not Fully Ripe
75	Lobo	M/L	R	M	Y	Y	Y	Sept	5	McIntosh Type
76	Lodi	L	Y	M	Y		Y	Aug	3	
77	Lowland Raspberry	M/L	Y/G	M			Y	Sept	3	Old Russian
78	Lubsk Queen	M	O/P	S			Y	Aug	3	Susceptable to Scab
79	Maidens Blush	M	R/G	M	Y	Y		Oct	3	
80	Mandan	S/M	Y/G	H	Y	Y	Y	Sept	3	
81	Mantet	M	R	M	Y		Y	Sept	4	
82	Marks Sweet	M/L	R/G	H	Y	Y		Sept	3	
83	Marlin Stephens	L	R/Y	H	Y	Y	Y	Oct	5	Montana ?
84	May Apple	S/M	Y/R	M	Y		Y	Aug	3	Old Southern Variety
85	Mertons Prolific	M	G	H	Y		Y	Oct	3	Not Fully Ripe
86	Mertons Worcester	M/L	R/Y	M	Y		Y	Sept	4	
87	Mio	M	R/Y	M	Y		Y	Oct	3	Swedish
88	Millers Seedling	S/M	P/Y	M	Y	Y	Y	Sept	4	
89	Mollies Delicious	M	R	H	Y	Y	Y	Oct	5	Great Flavor
90	Muster	M	P/Y	S		Y	Y	Sept	3	
91	Nico	L	G	S			Y	Sept	2	Large Worthless Green Apple
92	NJ 46	M	R	M		Y		Sept	5	New Jersey - Nice Flavor
93	NY 16684	M	G	M			Y	Sept	3	New York
94	Noran	M	R/G	M	Y	Y	Y	Sept	4	
95	Norfolk Royal	S/M	P/Y	M	Y	Y		Sept	4	
96	Northfield Beauty	M	R/G	H	Y		Y	Oct	4	
97	Novosibirski Sweet	S	R/G	H	Y		Y	Sept	4	
98	Orange Sweet	S	O/Y	M	Y	Y		Sept	4	Small but Sweet

No.	Variety	Size	Color	Texture	Crisp	Sweet	Tart	Ripens	Rating	Description
99	Parkland	S/M	R/Y	S		Y	Y	Aug	4	
100	Patton	M	R	H	Y		Y	Sept	3	
101	Paulared	M	R/G	M	Y	Y	Y	Oct	4	
102	Pepin Shafnany'i	S/M	P/Y	H	Y		Y	Oct	3	Former Soviet Union
103	Pfirsichroter Sommerapfel	S/M	R/Y	M			Y	Sept	3	Slightly Aromatic
104	Pink Sugar	S	R/G	H	Y	Y		Oct	4	Maybe Same As Pink Sugar
105	Pink Sweet	S	R/Y	H	Y	Y		Oct	4	Nice Flavor When Fully Ripe
106	Pitmaston Pineapple	S	Y/G	H	Y		Y	Oct	4	France
107	Pomme Framboise	M	R/G	M			Y	Sept	3	Scab Resistant
108	Pristine	S/M	Y	M		Y	Y	Sept	4	Coxs Orange Pipin - Excellent
109	Queen Cox	M/L	R/G	H	Y	Y	Y	Oct	6	Old Southern Variety
110	Rainbow	M	R/Y	M	Y	Y	Y	Sept	4	
111	Ralphs Red	M	R	H	Y		Y	Oct	3	
112	Ranger	S/M	R/Y	M		Y	Y	Aug	3	
113	Red Baron	S/M	R/Y	H	Y		Y	Oct	3	Susceptible to Scab
114	Red Butterscotch	S/M	R/Y	M	Y	Y	Y	Sept	4	
115	Red Esther	M/L	P/Y	M	Y	Y	Y	Oct	4	
116	Red Melba	M	R/G	M	Y	Y	Y	Sept	4	
117	Red Siberian Crab	S	R	H	Y		Y	Oct	3	
118	Red Sunbo	M/L	R/G	H	Y		Y	Oct	3	Good McIntosh Flavor
119	Red Wealthy	M	R/G	H	Y		Y	Oct	3	Pickling Crab Apple
120	Rev. W. Wilkes	L	G	M	Y		Y	Oct	3	Red Summer Rambo
121	Rosemary Russet	M/L	R/G	H	Y		Y	Sept	3	Susceptible to Scab
122	Ross Nonpareil	S/M	Y/G	H	Y		Y	Oct	4	Huge English Cooker
123	Rosthern 15	M/L	Y	M	Y		Y	Sept	3	Russet
124	Rosthern 18	S	R/G	H	Y		Y	Oct	2	Tart Cooking Apple
125	Russels Russet	S/M	P/G	M	Y	Y	Y	Oct	4	Juicy
126	Rusty Coat	M/L	G	H	Y		Y	Oct	2	Russet
127	Safstaholm	M/L	O/Y	M	Y		Y	Sept	4	Did Not Ripen
128	Sansa	S/M	O/G	H	Y	Y	Y	Oct	6	Sweden
129	September Ruby	S	R	H	Y	Y	Y	Sept	4	Susceptible to Scab and Canker
130	Shaphran Letnij	L	R/Y	M	Y	Y	Y	Sept	4	Susceptible to Scab
131	Sharopa	M/L	R/G	M	Y		Y	Sept	4	Former Soviet Union
132	Signe Tillisch	M	G	H	Y	Y	Y	Oct	3	Former Soviet Union
133	Slava Pobediteiyam	M	R/Y	H	Y	Y	Y	Oct	4	Not Fully Ripe - Sweden Ukrainian

No.	Variety	Size	Color	Texture	Crisp	Sweet	Tart	Ripens	Rating	Description
134	Sokeri Miron	M	P/G	S		Y	Y	Sept	3	Finland
135	Sops of Wine	M	R/G	M		Y		Sept	4	
136	Spice Russet	S/M	P/Y	H	Y	Y	Y	Oct	4	Russeted
137	Starr	M	Y/G	M	Y		Y	Sept	3	
138	St. Edmonds Pippin	S/M	Y	M			Y	Oct	3	Russeted
139	Strickler	M/L	R/Y	M		Y	Y	Sept	4	
140	Suislepper	S/M	P/Y	M		Y	Y	Sept	4	
141	Summer Banana	S/M	P/Y	M		Y		Sept	4	Very Sweet
142	Summer Champion	M/L	R/G	H	Y	Y	Y	Sept	4	Old Southern Variety
143	Summer King	M/L	R/G	H	Y	Y	Y	Oct	4	Old Southern Variety
144	Summer Orange	M	G	H	Y		Y	Oct	3	Not Fully Ripe
145	Summer Queen	M/L	R/Y	H	Y	Y	Y	Oct	4	Old Southern Apple
146	Summerred	M/L	R	H	Y		Y	Sept	3	Susceptable to Scab
147	Summer Rose	S	R/G	M		Y	Y	Sept	3	
148	Summer Sweet	M/L	G	M	Y	Y		Sept	3	
149	Sunrise	M	R/Y	M	Y	Y	Y	Sept	4	Susceptable to Scab and Canker
150	Sweet Bough	M	Y/G	M	Y	Y		Oct	4	Very Sweet
151	Sweet Pippin	M	R/G	H	Y	Y	Y	Sept	4	
152	Sweet Russet	M	G	H	Y	Y		Oct	4	
153	Sweet Striped June	M	R/G	M		Y	Y	Sept	4	
154	Tetofsky	S/M	Y	M	Y		Y	Aug	3	Old Southern Variety
155	Tydemann Early Red	M/L	R/C	M	Y		Y	Sept	4	Old Russian
156	Villemandy	M	G	H	Y		Y	Oct	3	Susceptable to Scab
157	Vista Bella	M	R/Y	M	Y	Y	Y	Sept	3	
158	Wax Orange	M	O/G	H	Y		Y	Oct	4	
159	White Crofton	S/M	G	H	Y		Y	Sept	3	Ireland
160	Williams Pride	M/L	R/Y	H	Y	Y	Y	Sept	5	High Disease Resistance
161	Worcester Cross	M	R/G	H	Y	Y	Y	Sept	4	
162	Worcester Pearmain	M/L	R/G	M	Y	Y	Y	Oct	4	
163	Wynooche Early	S/M	R/C	H	Y		Y	Oct	4	High Disease Resistance
164	Yeager Sweet	S/M	Y	M	Y	Y		Sept	4	Very Sweet

PRUNING FOR FRUIT

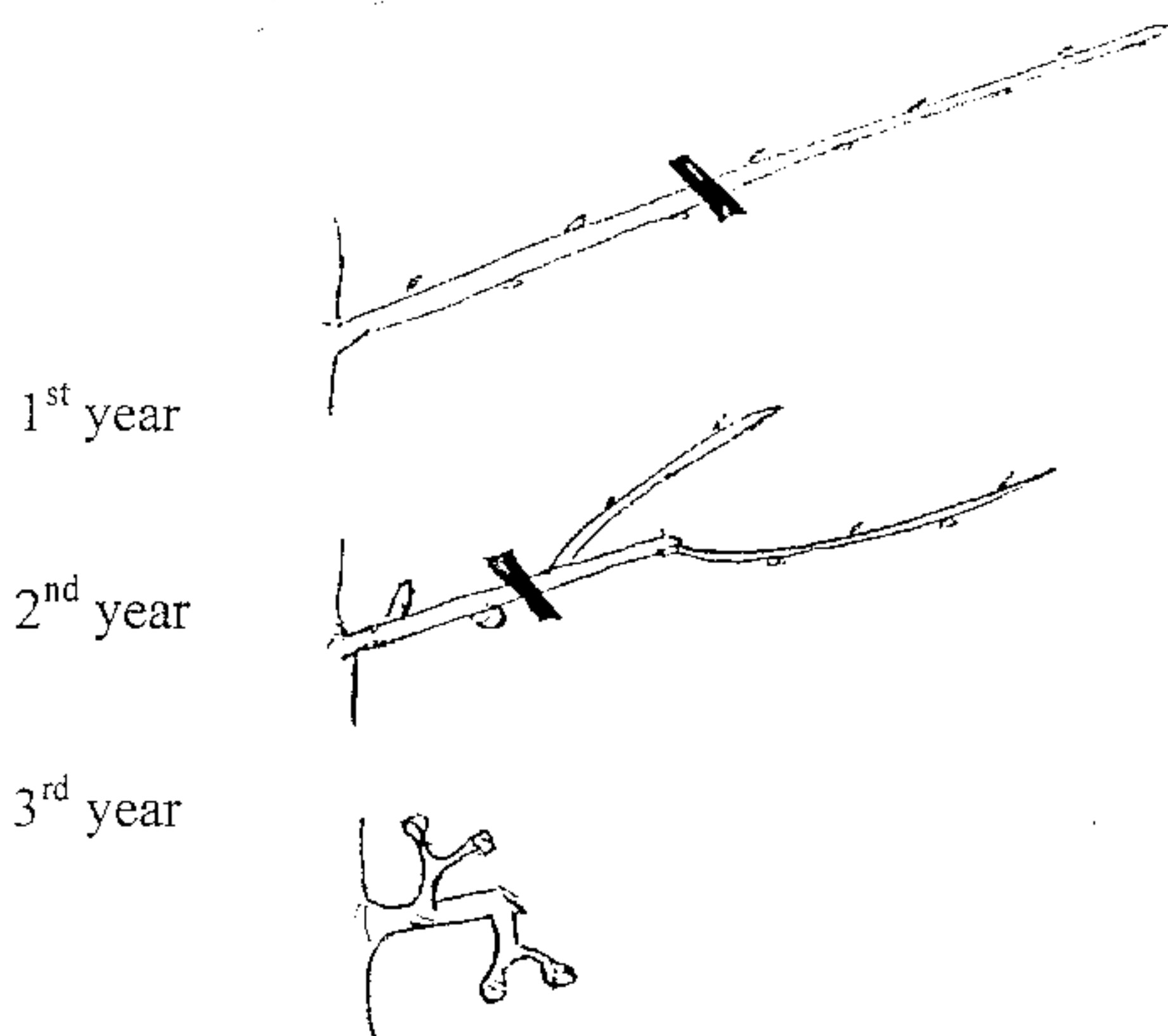
By Tami Schlies

We have watched a lot of videos over the years on pruning apple trees, both in the early, formative years, and on old trees that need to be seriously reformed. However, I think quite a few people likely have questions on how to prune other types of fruit, or even how to prune a seemingly finely formed tree to produce better. Here are a few pointers I have researched for my future own use I thought I would share with you.

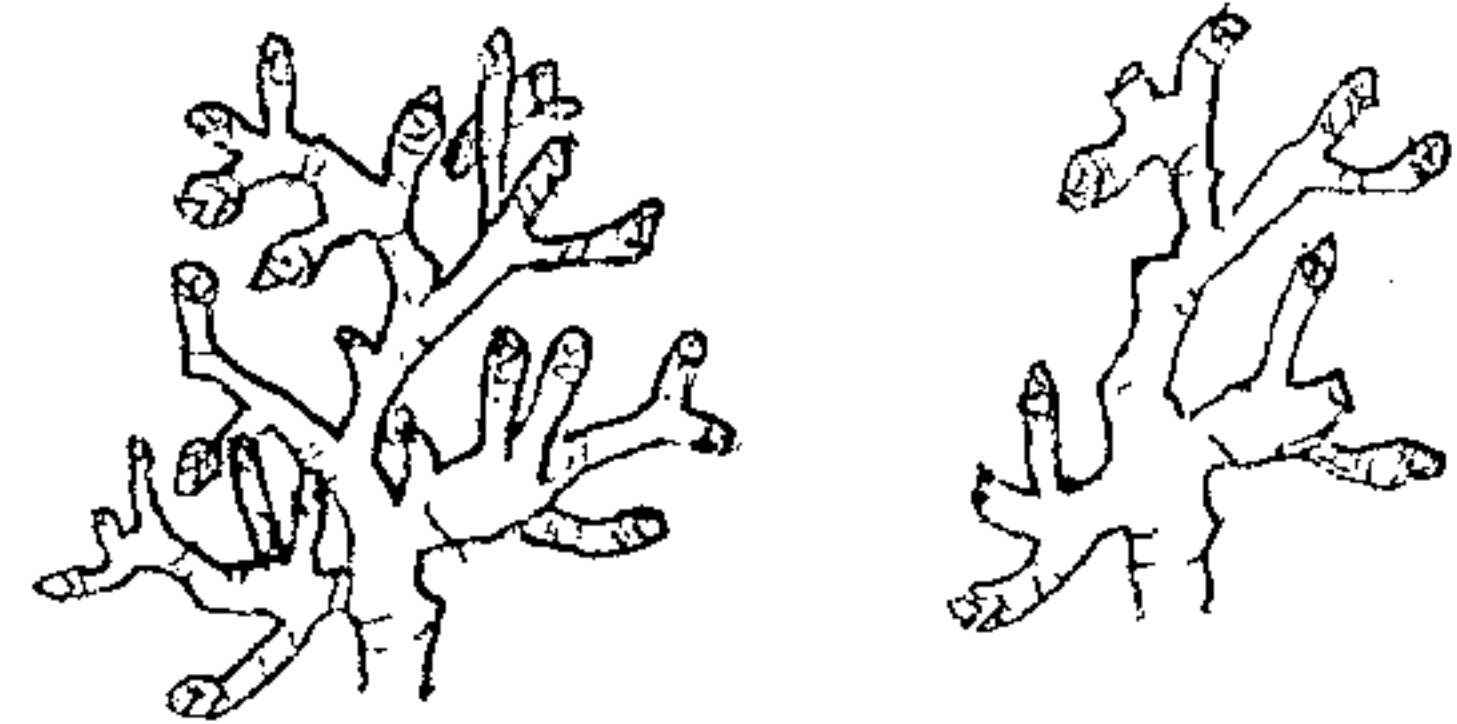
APPLES

Most apple trees develop fruit buds on stubby shoots called spurs. They are called spur bearers. A few varieties produce fruit buds on the tips of slender shoots that grew the previous summer and are called tip bearers. These will also have spurs, but in much smaller quantity, and they will tend to have a more lanky appearance than spur bearers. In order to optimize fruit production, each type of tree should be pruned in a different way.

If there is a shortage of spurs on a spur bearing tree, you can induce spur formation by cutting back the laterals grown the previous year to 4 or 5 buds in March or April. Each lateral will then grow 1 or 2 vegetative shoots from the upper buds, but the lower buds will usually produce flower buds at the end of the season to flower the following year. The next March or April cut back the vegetative shoots on the lateral to the topmost flower bud. If there is plenty of room, you can leave 3 or 4 wood buds on the vegetative shoot so the process repeats itself.



After several years of this type of pruning you may need to spur prune to keep 9 inches between spur networks on the framework, or else fruit size and quality will suffer. In March or April thin out spurs that overlap, grow on the underside, or are weak or shaded to 3 or 4 fruit buds.



Before

After

Because tip bearers fruit on the ends of branches, many branches become too long and spindly to carry the fruit load. A good ratio for apple trees is for the central leader to be 3 times the diameter of the side branches. Tip bearing laterals must be pruned to strengthen the framework while still encouraging fruit production. Any shoots from the previous year that are less than 9 inches long can be left to bear fruit. Longer laterals should be pruned back to 4 or 5 buds. This will induce short shoots with fruit buds to grow that summer and flower the following year. Always prune the leaders of tip bearers to strengthen the framework and to encourage lateral growth that will bear fruit the following year.

Another issue in apple trees is biennial bearing. Some trees are genetically prone to it. Sometimes a late frost kills all the flower buds and induces a tree to begin biennial bearing. Other trees begin biennial bearing due to lack of nutrients or water one year, putting all energy into finishing that year's fruit growth to the detriment of next year's fruit buds. Once a tree starts this cycle it is difficult to break it, but there are pruning techniques that may help. In the early spring of the year a heavy crop is expected, rub off $\frac{1}{2}$ to $\frac{3}{4}$ of the fruit buds. Leave only 1 or 2 buds per spur. This way enough energy is left to produce flower buds at the end of the season for the next year. Make sure to water and fertilize so the tree is not stressed.

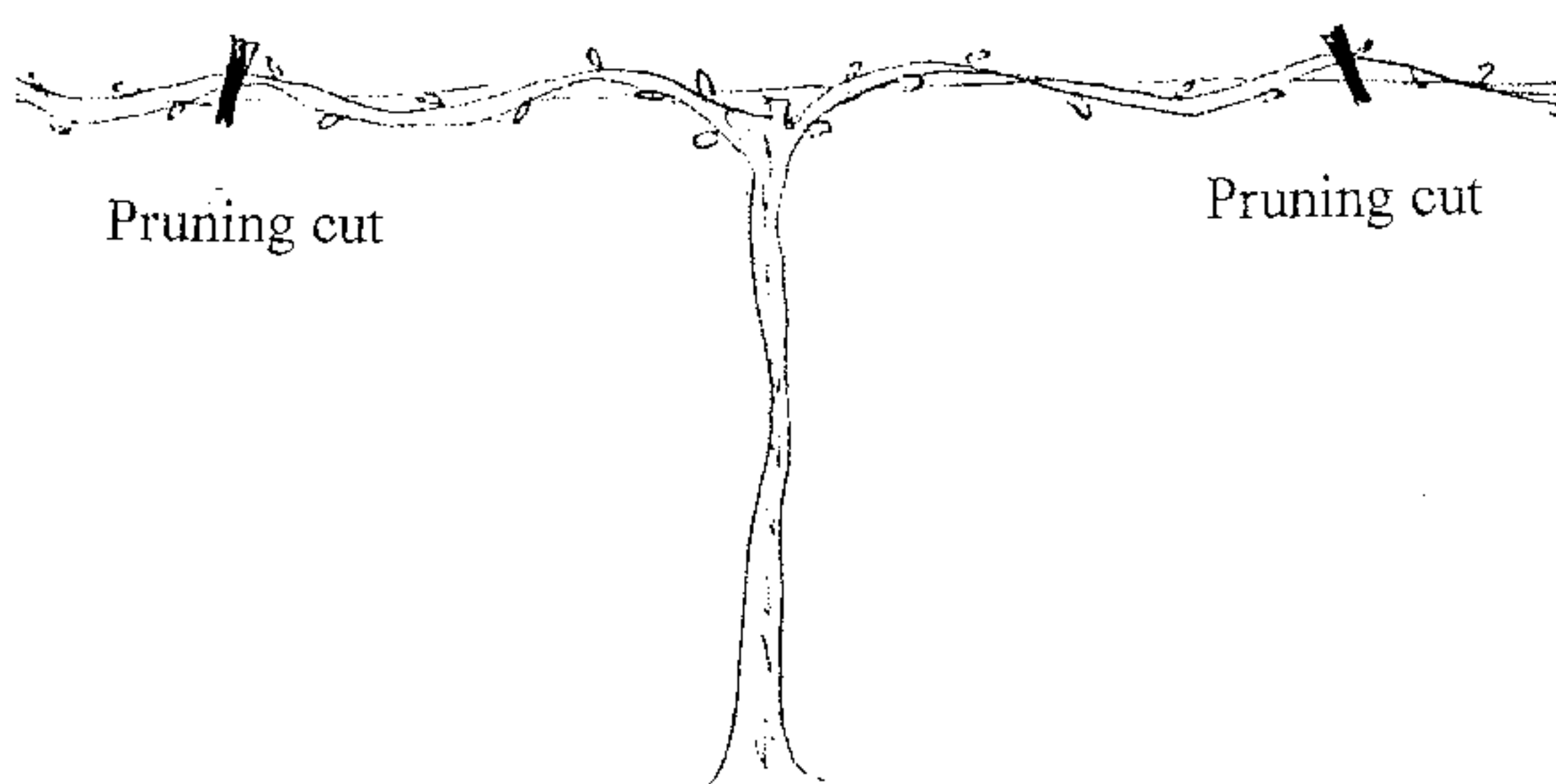
CURRENTS

Currents produce fruit on spurs that grow on 2 to 3 year old wood. Wood that is 4 years or older should be removed to make room for fruitful growth. A well formed bush has a clean stem coming out of the ground up to a height of about 10 inches. 8 to 12 branches should then come off of this evenly with an open center to allow light and air penetration.

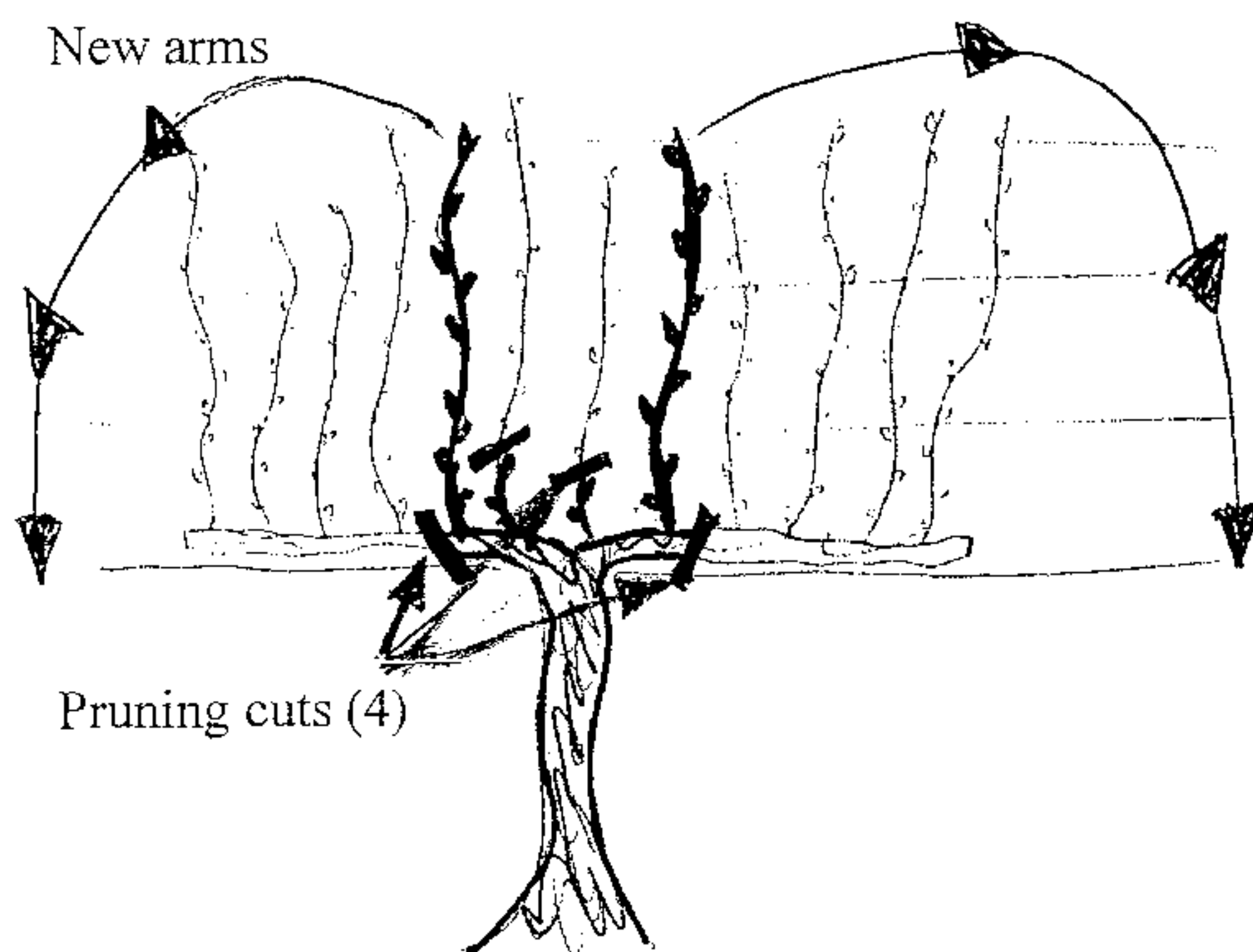
The first year, encourage the growth of the stem and 4 to 6 branches. The second year, prune back any branches that are more than 8 inches long and allow 4 to 6 more side branches to arise from the stem, removing any shoots growing toward the center or down toward the ground. Reduce all other side shoots to 3 buds. In June of the third year pinch back all the side shoots to 5 leaves of the current season's growth.

GRAPES

Since grapes are a fairly new crop here in the Far North, winter protection is likely a significant concern. If the vine is trained in a vertical hedgerow with the arms low enough to be below the average snow line, less mulching and winter care should be needed. When planting grapes, prune the cane back to 2 buds in early spring. That year allow a single straight trunk to grow to the desired height, then cut right through a bud at the lowest wire on your trellis. From the trunk allow 2 arms to grow, one in each direction along the wire. Tie them securely at periodic intervals. That October after freeze up, prune back the arms to 7 or 8 buds each.



The next year the grapes will produce shoots with flowers and fruit from buds on the 1 year old wood of the arms. Train the new growth up the trellis, tying securely to support fruit. Allow only 1 fruit cluster per shoot. At the end of the year select new arms from shoots near the trunk that grew this year. Prune off the old arms and drop the newly selected arms into place along the bottom wire, tying securely. A secondary shoot should be pruned to 1 or 2 buds near the base of each new arm and left to supply new fruiting canes the next year. Prune these new arms back to 10 to 25 buds each.

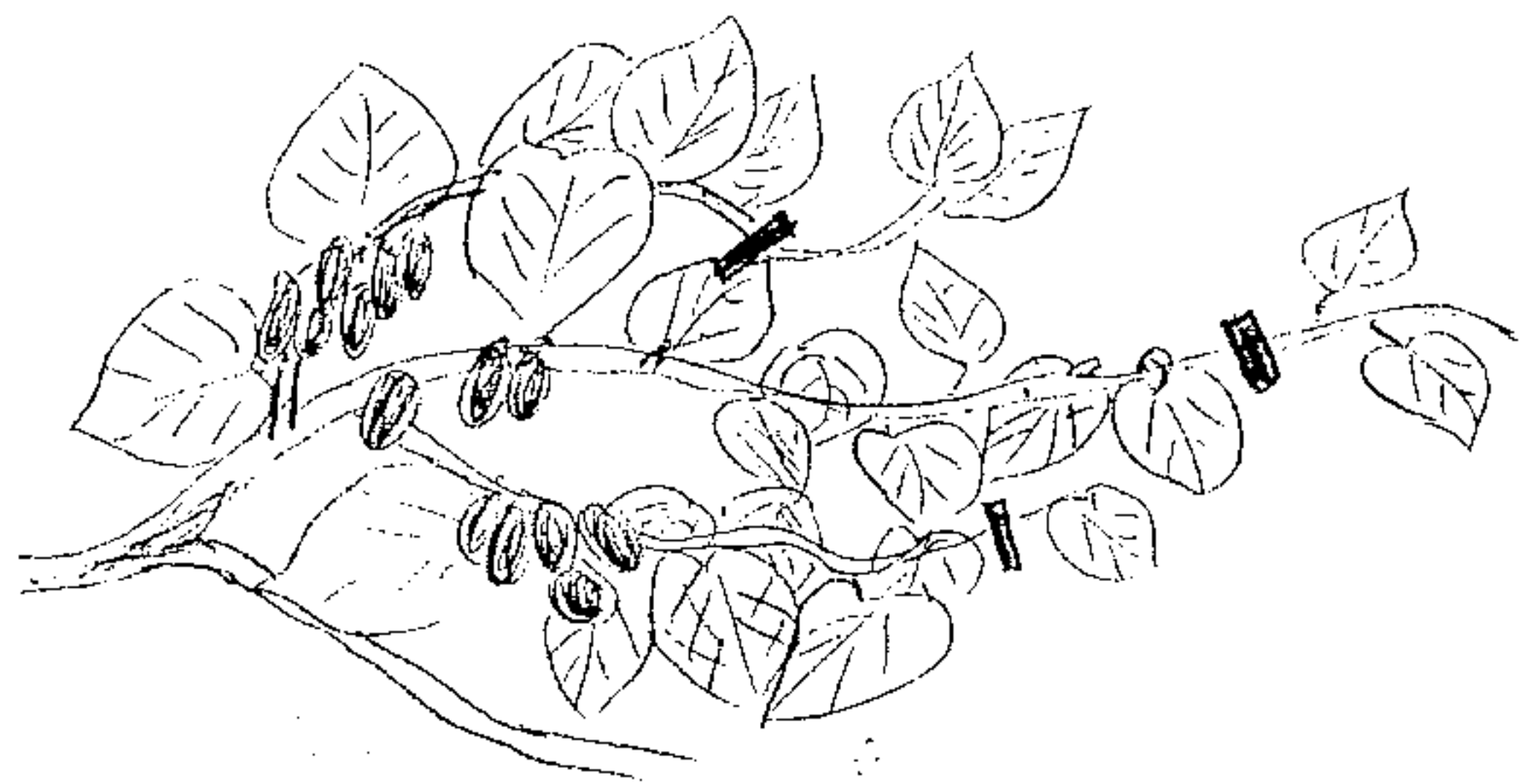


Repeat the process in following years, always leaving 10 to 25 buds per arm. This may seem excessive, but about 90% of all new growth needs to be removed on grapes each year to optimize fruit production.

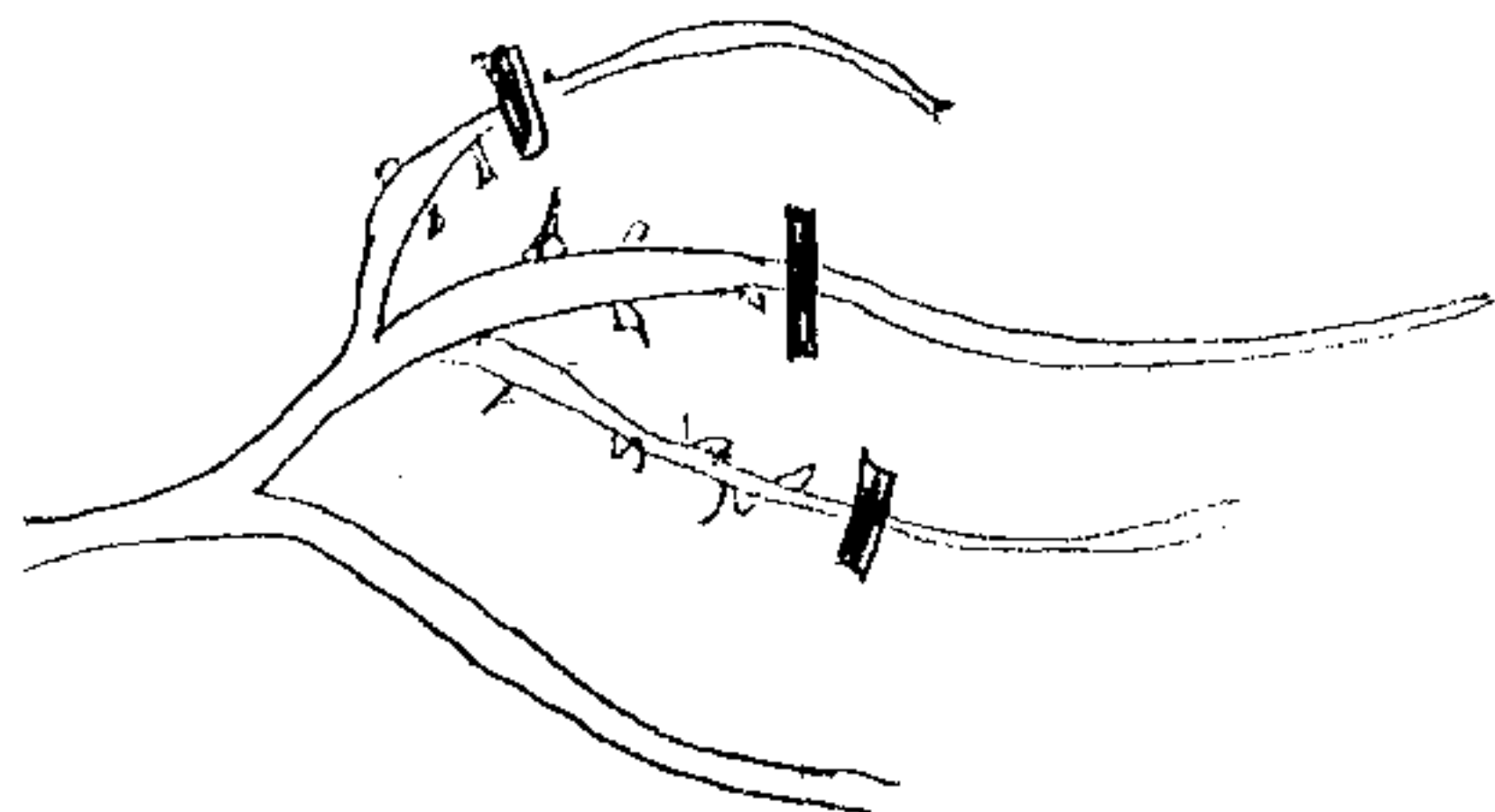
KIWI

Kiwi vines are often trained very much like grapes. The arms, however, are generally only replaced every 2 or 3 years instead of every year. Kiwi can be tricky to prune because of excessive sap flow if they are pruned too late in the spring. Sources recommend mid February in the Pacific Northwest, so I would imagine mid to late March here in Alaska. On the other hand, summer pruning is highly recommended in many sources due to the vigorous growth of the vines. Definitely remove any unwanted lateral growth in summer before it twists around the shoots you wish to keep.

Like grapes, new fruiting wood develops on last year's canes. In the summer, pinch any fruit carrying shoots back at 7 leaves beyond the last fruit. Pinch back barren laterals to 5 leaves as needed throughout the summer. Remove any sub-laterals that originate behind the pinched shoots. This type of summer pruning will encourage the formation of fruit spurs along the laterals.



In very early spring, laterals less than 3 years old should be cut to 2 buds beyond where the last fruit was born.



Any laterals 3 years old or more should be cut back to a dormant bud near the main cane to renew it as a fruiting lateral.

