

# ALASKA PIONEER FRUIT GROWERS NEWSLETTER

JANUARY, 1991

Vol 6 NO. 1

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A Publication of the Alaska Chapter, North American Fruit Explorers (NAFEX)

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## MEETING DATES

**JAN 17. 7 p.m. Dimond Greenhouse.** Wayne Leiser will discuss his list of recommended fruit crops for southcentral Alaska and Leslie Toombs will discuss growing indoor lemon trees and give an update of growing kiwis in Anchorage.

**Mar. 21. 7 p.m. Place To be announced.** Dick Green will speak on kiwi fruit growing in Anchorage.

**May 16. Place T.B.A. Anchorage grafting workshop.**

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## VOLUNTEERS NEEDED IMMEDIATELY!

The Alaska Chapter of NAFEX is in danger of disappearing if we don't get more people to help organize meetings, take minutes of meetings, write articles for the newsletter, etc. We know everyone is very busy, but it is impossible to continue to run this association with the few volunteers who now carry the brunt of the load. **We desperately need** a secretary and a program chairperson to help arrange meeting agendas. **Please make a resolution** to submit one article, recipe, anecdote, whatever, to the newsletter this year.

**VOLUNTEER NOW!**

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## MARKETS FOR WILD BLUEBERRIES

Many creatures, large and small, feast at the vast dinner table of Alaskan wild

berries. Our indigenous Alaska blueberries are naturally delicious, nutritious, aromatic, low in calories, tangy, luscious to the taste buds, and can be enjoyed in any form from morning to night.

The Alaska Division of Agriculture provided funding to the Agricultural and Forestry Experiment Station, University of Alaska Fairbanks to determine the size and characteristics of the in-state, non-restaurant market for blueberries. A consumer telephone survey was conducted using 66 randomly selected households in Anchorage and 33 in Fairbanks. Major grocery stores in Fairbanks and Anchorage as well as individual berry processors were surveyed or interviewed.

The consumer survey contained questions asking for shopping habits, product preferences and whether or not they picked their own berries. Most urban Alaskans shop for fresh berries at Alaskan supermarket chains (66%). Twenty percent purchased berries at national supermarket chains. Many respondents (41%) picked their own blueberries and purchased none. Still others (21%) did not purchase blueberries because they disliked them. Processed blueberry products were purchased by 50% of the households. Only 39% of those surveyed purchased berry gift packages. Aggressive marketing through typical outlets visited by tourists such as concessions, gift shops and variety stores would most likely amplify sales of berry products.

Labels were compared when purchasing processed products by 63% of

survey participants. This is higher than the national average and will most likely be an important factor in marketing Alaska products particularly since survey respondents indicated a willingness to purchase Alaskan blueberry products. Thirty-three percent of respondents would purchase Alaska blueberry jams and jellies frequently and 26% would purchase them occasionally. Alaskan blueberry ice cream would be purchased frequently by 14% of survey respondents, and 37% indicated they would purchase it occasionally. Twenty-one percent felt they would purchase Alaska frozen blueberries frequently, and 24%, occasionally. Canned Alaskan blueberries were the least favored with 45% saying they would never purchase this item.

Blueberries are a part of a small cottage industry that processes berry products in the State. The volume of fresh Alaska wild blueberries sold to Alaskan processors in 1989 was approximately 20,000 lbs. Survey results indicate that berry processors face a demand that is nearly twice the current supply. Products produced include chutney, jelly, jam, low-sugar spread, syrup, confections, tea and ice cream. The current market appears strong for any product that capitalizes on the mystique of Alaska. All retail store respondents indicated a willingness to purchase the Alaskan blueberry products such as ice cream, jams, jellies, frozen and canned blueberries if a quality, competitively-priced product was offered with attractive packaging.

Survey results indicate the estimated volume of imported blueberries sold in retail stores in Anchorage at 132,300 lbs of fresh and 51,904 lbs of frozen blueberries in 1989. Fairbanks retail stores estimated sales in 1989 of 13,014 lbs of fresh and 10,050 lbs of frozen blueberries. Presently none of the blueberries sold in retail stores is from Alaska sources. Future purchases could amount to 198,000 lb of fresh blueberries annually, and it is projected that Alaska blueberries could capture at least half of that market.

Enhancement of native stands followed by cultivation of the Alaskan wild blueberry on a small scale to increase availability are ways to increase production and markets. This approach is similar to that taken to develop the Maine blueberry

industry, allowing processors and packers to gradually expand into new markets or obtain a larger share of existing markets. It would also allow production and markets to grow symbiotically. A research program to provide production information is a necessity. Aggressive marketing programs for Alaskan blueberries could expand existing markets and provide income for Alaskans, resulting in a step toward making Alaska a distinctive berry State. In both the fresh and processed markets, high, consistent quality and competitive pricing will be necessary for success. -Christine Johnson

Editors Note: Christine Johnson is an undergraduate student in the Natural Resources Management Program, UAF. The information in the article is a summary from a report submitted to the Alaska Division of Agriculture in 1990 by C.E. Lewis, R.B. Swanson and C. Johnson

#### Blueberry Bavarian Cream

1 pkg	(6 oz) red gelatin (raspberry, strawberry, cherry, etc.)	168 g
2 C	boiling water	480 mL
1 C	pineapple juice (from crushed pineapple; if not a cup of juice, add water to make up difference)	240 mL
2-2½ C	crushed pineapple (unsweetened, drained)	480-600 mL
1 C	blueberries	240 mL
1 C	whipping cream (or 2 C prepared whipped topping)	240 mL
2 t	sugar (omit if prepared topping is used)	10 mL
¼ t	vanilla (omit if prepared topping is used)	1.25 mL
½ C	nuts	120 mL

Mix gelatin and boiling water; add pineapple juice. Cook until partly thickened. Add pineapple and berries. Whip cream; add sugar and vanilla. Fold in nuts and whipped cream into a gelatin mixture. Chill until firm.

*Serving suggestion: A gelatin mold or individual parfait glasses can be used.*

**Yield: 6 to 6½ cups**

## Blueberry Kuchen (Cake)

This recipe is reminiscent of blueberry buckles or blueberry grunts, which you may remember having at your grandmother's house. If they tasted good then, they'll taste good now. This is a delightfully old-fashioned modern dessert made with crumbles of bite-sized shredded wheat biscuits. The malt flavor of the cereal gives a wonderfully subtle taste that combines beautifully with the blueberries. Extra good with cream or ice cream.

They may be made several hours before serving, then stored in refrigerator. About an hour before dinner, bake them and they'll be ready for dessert—just warm.

In case any are left, wrap in foil or freezer wrap and freeze. They can be reheated for another occasion.

1 1/3 C	crumbled shredded wheat biscuit or packaged corn flake crumbs	320 mL
1 C	brown sugar, firmly packed	240 mL
4 t	cinnamon	20 mL
1 t	salt	5 mL
1/3 C	butter or margarine	80 mL
1/2 C	chopped nutmeats	120 mL
1 pkg	(1 lb 4 oz) white cake mix	562 g
1 C	frozen blueberries, thawed or fresh blueberries	360 mL

Combine brown sugar, cinnamon, salt and butter. Mix well with pastry blender. (If using cornflakes, crush into fine crumbs.) Add cornflake crumbs and nutmeats; blend thoroughly. Prepare cake mix according to package directions. Sprinkle 1 1/2 C (360 mL) of the crumb mixture over the bottom of a greased 13X9 inch (33 cm X 23 cm) baking pan. Spread cake batter evenly over crumbs. Sprinkle drained blueberries and remaining crumb mixture into cake batter. Bake in moderate oven, 350°F (177°C) about 40 minutes or until done. Cut in squares and serve warm or cold.  
Yield: 12 3-inch (7.5 cm) squares

## Blueberry Buckle

1/2 C	sugar	120 mL
2 C	flour	480 mL
2 1/2 t	baking powder	12.5 mL
1/4 t	salt	1.2 mL
1	egg	1
1/4 C	oil	60 mL
1/2 C	milk	120 mL
1 pt	blueberries	480 mL

Sift together in a bowl sugar, flour, baking powder and salt. Beat egg, add melted oil and milk together. Make a well in the dry ingredients and add liquids. Stir just enough to mix with the flour. Spread evenly into a 13 X 9 inch (33X23 cm) baking dish. Cover with 1 pt (480 mL) blueberries. Top with the following crumb mixture:

1/2 C	sugar	120 mL
1/3 C	flour	80 mL
1/4 C	butter	60 mL
1/2 t	cinnamon	2.5 mL

Bake for 40 to 50 minutes at 350°F (178°C).  
Yield: 12 3-inch (7.5 cm) squares

## GRAFTING WAX OPTIONS

Tom Vorbeck Route 1 Chapin, IL 62628

powbridge's, the oldest and best known grafting wax", according to A.M. Ward - is effective, but I consider it messy and inconvenient. It has to be applied to apply and is sticky. These drawbacks aren't so bad for indoor grafting, where a stove is handy. But for outdoor grafting, I've longed for a handier alternative. Doing nothing to seal the scion top would increase the risk of failure, especially if the weather turns cold and windy for the next few weeks. Parafilm would do the sealing job, but it takes a little manual dexterity and time to apply and theoretically could break down prematurely. I learned this spring of a grafting wax that nut growers use. Clarion Development Co., 126 Arla Drive, Pittsburgh, PA 15220 sells a product called TWAX-TREE HEALANT for \$6.00 per pound, postpaid (1990 price). TWAX-TREE HEALANT has a consistency at room temperature like solid shoe polish and it's not sticky. You can dip a finger into it, apply a small smear to the scion top and be done with the sealing in less than 10 seconds.

Clarion Development Co. is not particularly quick at processing orders, so be patient.

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1991 DUES

\$10.00

PAYABLE BY CHECK OR CASH  
TO:

Erik Simpson  
7225 Blackberry St.  
Anchorage, AK 99502

PLEASE PRINT:

NAME: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

\_\_\_\_\_

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PHONE: \_\_\_\_\_ (HOME)  
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red

PLEASE PAY BY JANUARY 31, 1991

# COMMON & SCIENTIFIC NAMES OF THE WILD FRUITS OF ALASKA

- |                                   |   |   |
|-----------------------------------|---|---|
| 1. BANEBERRY (Poisonous)          |   |   |
| Snakeberry                        | → | <i>Actaea rubra</i>                                       |
| White Bone                        | → | <i>Actaea rubra</i>                                       |
| Porcelain Berry                   | → | <i>Actaea rubra</i>                                       |
| Mooseberry                        | → | <i>Actaea rubra</i>                                       |
| 2. BLUEBERRY                      |   |   |
|                                   | → | <i>Vaccinium sp.</i>                                      |
| Alaska Blueberry                  | → | <i>Vaccinium alaskensis</i>                               |
| Bog Blueberry                     | → | <i>Vaccinium uliginosum</i>                               |
| Bilberry                          | → | <i>Vaccinium uliginosum</i>                               |
| Great Bilberry                    | → | <i>Vaccinium uliginosum</i>                               |
| Bog Bilberry                      | → | <i>Vaccinium uliginosum</i>                               |
| Alpine Blueberry                  | → | <i>Vaccinium uliginosum</i><br>subsp. <i>alpinum</i>      |
| Black Huckleberry                 | → | <i>Vaccinium uliginosum</i><br>subsp. <i>microphyllum</i> |
| Red Huckleberry                   | → | <i>Vaccinium parvifolium</i>                              |
| Dwarf Blueberry                   | → | <i>Vaccinium caespitosum</i>                              |
| Early Blueberry                   | → | <i>Vaccinium ovalifolium</i>                              |
| 3. BUNCHBERRY                     |   |   |
| Canadian Dwarf Cornel             | → | <i>Cornus canadensis</i>                                  |
| 4. * CHOKECHERRY                  |   |   |
| Chokeberry                        | → | <i>Prunus virginiana</i>                                  |
| 5. COMMANDRA                      |   |   |
| Northern Commandra                | → | <i>Geocaulon lividum</i>                                  |
| Timberberry                       | → | <i>Geocaulon lividum</i>                                  |
| 6. CRANBERRY                      |   |   |
| Lingonberry                       | → | <i>Vaccinium vitis-idaea</i>                              |
| Lowbush Cranberry                 | → | <i>Vaccinium vitis-idaea</i>                              |
| Mountain Cranberry                | → | <i>Vaccinium vitis-idaea</i>                              |
| Partridgeberry                    | → | <i>Vaccinium vitis-idaea</i>                              |
| Bog Cranberry                     | → | <i>Vaccinium vitis-idaea</i>                              |
| 7. CROWBERRY                      |   |   |
| Mossberry                         | → | <i>Empetrum nigrum</i>                                    |
| Blackberry                        | → | <i>Empetrum nigrum</i>                                    |
| Curlewberry                       | → | <i>Empetrum nigrum</i>                                    |
| 8. CURRANT                        |   |   |
|                                   | → | <i>Ribes sp.</i>  |
| American Red Currant              | → | <i>Ribes triste</i>                                       |
| Northern Red Currant              | → | <i>Ribes triste</i>                                       |
| Black Bristly Currant             | → | <i>Ribes lacustre</i>                                     |
| Bristly Black Currant             | → | <i>Ribes lacustre</i>                                     |
| Swamp Gooseberry                  | → | <i>Ribes lacustre</i>                                     |
| Black Northern Currant            | → | <i>Ribes hudsonianum</i>                                  |
| Northern Black Currant            | → | <i>Ribes hudsonianum</i>                                  |
| Trailing Black Currant            | → | <i>Ribes laxiflorum</i>                                   |
| Skunk Currant                     | → | <i>Ribes glandulosum</i>                                  |
| Fetid Currant                     | → | <i>Ribes glandulosum</i>                                  |
| Blue Currant                      | → | <i>Ribes bracteosum</i>                                   |
| Stink Currant                     | → | <i>Ribes bracteosum</i>                                   |
| 9. * ELDERBERRY (See note below*) |   |   |
| Red-Berried Elder                 | → | <i>Sambucus racemosa</i>                                  |
| 10. Highbush Cranberry            |   |   |
| Squashberry                       | → | <i>Viburnum edule</i>                                     |
| Mooseberry                        | → | <i>Viburnum edule</i>                                     |
| 11. KINNIKINNIK                   |   |   |
| Bearberry                         | → | <i>Arctostaphylos uva-ursi</i>                            |
| Mealberry                         | → | <i>Arctostaphylos uva-ursi</i>                            |
| Alpine Bearberry                  | → | <i>Arctostaphylos alpina</i>                              |
| 12. MOUNTAIN ASH                  |   |   |
|                                   | → | <i>Sorbus sp.</i>   |
| Sitka Mountain Ash                | → | <i>Sorbus sitchensis</i>                                  |
| Pacific Mountain Ash              | → | <i>Sorbus sitchensis</i>                                  |
| Green's Mountain Ash              | → | <i>Sorbus scopulina</i>                                   |
| European Mountain Ash             | → | <i>Sorbus aucuparia</i>                                   |
| 13. NAGOONBERRY                   |   |   |
|                                   | → | <i>Rubus arcticus</i>                                     |
| Wineberry                         | → | <i>Rubus arcticus</i>                                     |
| 14. RASPBERRY                     |   |   |
|                                   | → | <i>Rubus sp.</i>  |
| American Red Raspberry            | → | <i>Rubus idaeus</i>                                       |
| Red Raspberry                     | → | <i>Rubus idaeus</i>                                       |
| Cloudberry                        | → | <i>Rubus chamaemorus</i>                                  |
| Baked Appleberry                  | → | <i>Rubus chamaemorus</i>                                  |
| Salmonberry                       | → | <i>Rubus chamaemorus</i>                                  |
| Thimbleberry                      | → | <i>Rubus parviflorus</i>                                  |
| Trailing Raspberry                | → | <i>Rubus pedatus</i>                                      |
| Five-Leaved Bramble               | → | <i>Rubus pedatus</i>                                      |
| 15. ROSE HIPS                     |   |   |
|                                   | → | <i>Rosa sp.</i>   |
| Wild Rose                         | → | <i>Rosa acicularis</i>                                    |
| Prickly Rose                      | → | <i>Rosa acicularis</i>                                    |
| Nutka Rose                        | → | <i>Rosa nutkana</i>                                       |
| Woods Rose                        | → | <i>Rosa Woodsii</i>                                       |
| Rugosa Rose                       | → | <i>Rosa rugosa</i>  |
| 16. SALAL                         |   |   |
|                                   | → | <i>Gaultheria shallon</i>                                 |
| 17. SALMONBERRY                   |   |   |
|                                   | → | <i>Rubus spectabilis</i>                                  |
| 18. SERVICEBERRY                  |   |   |
|                                   | → | <i>Amelanchier florida</i>                                |
| Pacific Serviceberry              | → | <i>Amelanchier florida</i>                                |
| Juneberry                         | → | <i>Amelanchier florida</i>                                |
| Serviceberry                      | → | <i>Amelanchier florida</i>                                |
| Saskatoon                         | → | <i>Amelanchier alnifolia</i>                              |
| Northwestern Serviceberry         | → | <i>Amelanchier alnifolia</i>                              |
| 19. SOAPBERRY                     |   |   |
|                                   | → | <i>Shepherdia canadensis</i>                              |
| 20. STRAWBERRY                    |   |   |
|                                   | → | <i>Fragaria sp.</i>                                       |
| Beach Strawberry                  | → | <i>Fragaria chiloensis</i>                                |
| Wild Strawberry                   | → | <i>Fragaria virginiana</i>                                |
| Yukon Strawberry                  | → | <i>Fragaria virginiana</i><br>subsp. <i>glauca</i>        |
| 21. WATERMELON BERRY              |   |   |
|                                   | → | <i>Streptopus amplexifolius</i>                           |
| Twisted Stalk                     | → | <i>Streptopus amplexifolius</i>                           |
| Wild Cucumber                     | → | <i>Streptopus amplexifolius</i>                           |

\*Seeds, leaves, twigs and roots are poisonous. Only the fleshy part of the berries should be eaten.

FRUIT CULTIVARS - WHITNEY'S O.A.  
WINTER 1990-1991 (REVISED)

I. APPLE AND APRICOT CULTIVARS  
ROOTSTOCK abbreviations: A = Antonovka, D = Decate, P = Prunifolia, R = Ranetko, W = Wien  
SCION GROWTH is in inches, as measured December 2, 1990. Height of the rootstock itself is not included.

CULTIVAR	ROOTSTOCK	SCION GROWTH PER TREE						TOTAL # TREES:			
		P	41	40	30	34	26	24	0	> or = 14"	< 14"
CHINESE GOLDEN EARLY	P	41	40	30	34	26	24	0		7	1
DAVIN	R	20	6							1	1
GENEVA EARLY	P	60	60	50	49	48	44	41	7	7	1
GENEVA EARLY	R	12								1	1
GENEVA EARLY	B	10								1	1
HAZEN	P	59	56	52	46	35				5	
HEVER #12	B	36								1	1
HEVER #12	R	61	51	44	43	42	32	31		7	1
ILYRED	W	29								1	1
ITANTIT	A	40								1	1
MAHETT	P	38	38	31	14					3	3
MORAN	R	70	32	19						3	3
MORCUE	R	46	46	32	30	9	8	7	6	4	4
MORCUE	A	54								1	1
MORCUE	R	18	18	8	3	1				3	3
MORCUE	R	37	23	12	10	9	7			2	4
MORCUE	R	47	44	43	38	32	10	6		5	2
MORCUE	R	27	14	12						1	2
MORCUE	R	47	37	30	30	14	12	8	7	5	3
MORCUE	B	16								1	1
MORCUE	R	28	25	14	12					3	1
MORCUE	P	62	27	22						3	1
MORCUE	P	57	45	45	37	5	0.5			2	2
MORCUE	R	36	16	10	6					2	2
MORCUE	R	66	46	12						1	1
MORCUE	P	14								1	1
MORCUE	P	40	25	19	10					3	3
MORCUE	R	62	41	34	13	12	6	5	4	3	6
MORCUE	R	44	24							2	2
MORCUE	R	44	34	28	16					4	4
MORCUE	R	37	31							2	2
MORCUE	B	16								1	1
MORCUE	B	52								1	1
MORCUE	B	43	38							2	2
MORCUE	P	52	43	33	12	6.5				3	2
MORCUE	R	66	42	42						3	3
MORCUE	R	35	34	27	14	7				4	4
MORCUE	R	71	66	65	64	54	24			6	1

II. PEAR CULTIVARS  
ROOTSTOCK abbreviations: C = Pyrus communis; U = Ubertian pear

CULTIVAR	ROOTSTOCK	C	70	61	58	42	42	32	27	23	8
GIFARD	C	70	61	58	42	42	32	27	23		8
PIONEER #3	U	12	5								2
SUI-FEICRISP*	U	45	37	36	32	31	19	9	8	6	3
URE	U	5									1

III. PLUM CULTIVARS  
ROOTSTOCKS abbreviations: A = American plum

CULTIVAR	ROOTSTOCK	A	49	48	37	17	16	5
ASSINQUINE*	A	49	48	37	17	16		5
BROOKRED	A	84	47					2
HANSKA	A	59	54	9				2
PENBINA	A	68						1
PITTSIN #9	A	68						1
UNDERWOOD	A	51	25	15				3

\* Indicates this cultivar is a strong pollinizer of other pears or American hybrid plums.

IV. ADDITIONAL COMMENTS:  
This year, Dan and I are requesting that all orders be placed through me (Bob Purvis). Orders must be prepaid; make checks payable to Robert Purvis. Cost will be \$10 per tree plus 20% of total for order if shipped by First Class Mail or with the NAFEX group order. Shipping cost if you desire UPS 2nd Day Air will be 5% of total order. Orders should be sent to Robert Purvis, Hwy 248 Sunrise Drive, Pullman, WA 99163, phone (509) - 534-2540 evenings and weekends. Indicate if you want substitutions (and if so, which cultivar) or a refund should a given cultivar be sold out. Also, indicate varieties you want to order for 1992 that may not be available this year.

We will have available in 1992 Mova and Huder pears, Westcot, Harcot, and Herdow apricots; Lapina, Solimo, and the Homer Bing sweet cherry; Carroll, Caravel, Fall Red, and September Ruby apples; and Bounty, Karther, and Pittin #5 American hybrid plums. My observations at Seaside or at Prusser, or Southern Alaskan with the possible exception of Pioneer #3.

*Bob Purvis*