

Fruit School 2008

“Families, where fruit is most plentiful, and ripened good, are most free from disease of all kinds “

This year Fruit School consists of four classes offering opportunities to get more comfortable with the care and proliferation of fruit bearing plants. Creating beautiful, and nutritional abundance in our lives.

“If you have lots of fruit, you’ll have lots of friends”-Bill Mollison

Classes run from 10:30- 5:00 with a lunch break (*see details below*)

1. Saturday, January 26th-Fruit Root-Rooting propagation and follow up nursery care of young potted plants taught by Chuck Marsh.

2. Saturday, Feb 2nd- 2nd annual Fruit Bowl! **Pruning and basic fruit tree care** taught by Andrew Goodheart Brown and T. Bud Barksip.

3. Saturday, February 16th- Basic grafting taught by Mike Dalton, Faye Dalton, and T. Bud Barksip(whip and tongue, and cleft).

4. Friday-Sunday, March 21st -23rd - All About Apples top working trees and heirloom varieties etc. taught by Tom Burford. (previous grafting workshop or experience recommended for this workshop)

All classes are hands on as well as lecture, and taught here in Asheville at either the Edible Park or the Montford Rec center orchard. Classes include materials, hot beverages and vegetarian lunch.

Price is 40.00 per class, or the entire series of three

classes plus the weekend workshop for 150.00. The entire weekend workshop is 70.00. Add 5.00 for registration at the door for each class. Kids under 18 are free when accompanied by an adult.

You will leave with plants of your own after the rooting and basic grafting classes. Please dress for outside weather comfort, as some of the class demonstrations will be outside in the orchard.

Proceeds will go to planting more fruit trees in the parks, around town, and in schools and to support the instructors. We are non-profits and **all classes are tax deductible.**

Limited **work trade** is available on a first come first serve basis. Email T. Bud Barksip for details or any questions at whipplebill@hotmail.com or call 828 713 2424.

To reserve your spot send check payable to: **Quality Forward-**
(fruit school)
and send to: Bill Whipple, 111 Grovewood Rd, Asheville, NC
28804
(please specify which classes)

Directions to The Montford Rec Center

Come to Asheville's I-240 and exit on Montford Ave
Head North on Montford Ave until you come to the first signal light of the residential area at the intersection of Chestnut St.
Turn left, go one block and turn left at stop sign.
Take first right into rec center and park.. Class will be in the center at the end of the hall.

Directions to the Edible Park

I-240 get off on Charlotte St and head south
about 1 mile there is a light. Beaumont St goes west and Max St goes East (city municipal buildings are on your right)
Go up Max St. to the first street on left called Carver street and go into Stephens and Lee

Rec center and park

Workshop specifics-

Fruit Root

Simple backyard fruit plant propagation and follow up nursery care of potted plants

Secrets revealed by Chuck Marsh

When: Saturday, January 26th 10:30-5:00

Where: Edible Park/ Stephens-Lee Rec center

Chuck Marsh is an experienced permaculture teacher, designer, consultant and nursery person. As a long term bioregional reinhabitant and community builder, Chuck has spent the last 33 years in the Southern Appalachian Mountains, working with the soil, water, plants, and people to create abundant futures for all life here. Chuck received the 1994 Permaculture Community Service Award for his work in bringing Permaculture education to life in the southeast. He co-founded the annual Southern Permaculture Summer Gathering while also co-founding Earthaven Ecovillage, where he currently lives and operates Useful Plants Nursery, a Permaculture plant nursery and his design practice, Living Systems Design.

Mystified by people who seem to be able to stick anything in the ground and have it grow? Looking for ways to "shorten your supply line" and do it yourself? This workshop will focus on simple propagation techniques for multiplying your favorite woody plants. Learn about germinating woody plant seeds, divide plants, air layering and root cuttings in your own home or yard. This is not rocket science, but instead time tested ancient plant propagation strategies with a few modern twists.

Bring: along a sharp knife, pruners, a few clean 6" plant pots and some fresh cuttings or seeds of your favorite fruit bushes, and get started.

Fruit trees and their care

2nd annual fruit bowl with: Andrew Goodheart Brown and T.
Bud Barkslip

**pruning and tree care as it pertains to delicious fruit
cultivars**

When: Saturday, February 2nd 10:30-5:00

Where: Montford Rec center Fruit Orchard

Planting fruit trees is often intimidating to people and learning a few simple things will help your new plantings along. However, we often find ourselves with trees that have been planted and not maintained. This workshop will cover the principles and practices of wholistic fruit tree care from the root tips to the fruit spurs.

During this one day, hands on, fruit tree intensive you will be working with the existing fruit trees (**Yes, The Montford rec center has over 20 varieties of fruit trees!**) and learning about site and variety selection, how to plant, maintain, and rejuvenate your trees. These neglected trees were planted 10 years ago at the park and exhibit many conditions we often run into with fruit tree pathology. This is a hands on outdoor experiential classroom as we will be doing what we talk about so bring your boots and garden forks as well as your notebooks and questions.

**Plant here or there? When to prune? What to prune? What to ammend?
to mulch or not to mulch? Spray or no spray?
.....Come find out what works for you!**

Andrew Goodheart Brown:

Permaculture Teacher & Practitioner

International Consultant for Sustainable Agriculture

Asheville area organic gardener & home orchardist for 30 years

Bill Whipple:

Owner/ operator of small commercial organic pear orchard for 20 years.

Steward of the Edible Park in Asheville for 3 years working with 40 different varieties of fruit and nut trees.

Basic Grafting workshop

With: Mike Dalton and Faye Dalton, T. Bud Barkslip

For the propagation of delectable fruit varieties

When: Saturday February 16th 10:30- 5:00

Where: Montford Rec center

During this one day grafting workshop intensive, Mike and Faye Dalton and T. Bud Barkslip will be guiding us through the steps of successfully grafting selected varieties of fruit wood onto rootstocks. You will take home at least 2 apple trees you have grafted. The techniques learned will be applicable to some ornamental trees as well.

Michael Dalton: is the 4th generation proprietor of his family run orchard and nursery in Henderson county and grafts 1000's of fruit trees each

Spring. He will be assisted by his mother, **Faye Dalton**, who, at age 80, has over 50 years grafting experience.

T Bud Barkslip has been grafting for over 20 years and will be teaching the cleft graft in preparation for the top working class with Tom Burford in March.

What to bring:

Grafting knife, good pair of hand pruners

You are encouraged to cut new wood growth (approx. 1/4" diameter) from favorite apple trees. Keep them separate, well labeled, wrapped inside a plastic bag with a few drops of water, in the fridge. See instructions for scions at bottom of page.

All About Apples

Top working fruit trees and heirloom varieties discussed

Weekend workshop Taught by Tom Burford

When: Friday, March 21st **2:00-6:00**

Saturday, March 22nd **10:30-5:00**

Sunday, March 23rd **10:00-2:00**

Where: **Montford Rec center Fruit Orchard and Edible Park/ Stephens-Lee Rec center**

One of the countries leading authorities on heirloom apples and pears, Tom Burford, is coming from Virginia to teach at our fruit school. He put in the orchards at the Biltmore Estate as well as Monticello. His depth of knowledge on the subject of apples and pears is sure to be engaging and provocative. This class is offered as a weekend class but can be attended on a day to day basis.

Cost and location:

Friday-20.00 @ Edible Park/ Stephens- Lee

Saturday-40.00 @ Montford Rec center (lunch included)

Sunday- 20.00 @ TBA

Entire weekend- 70.00

Friday-Edible park/ Stephens-Lee Rec center

Walking Tour of Edible Park, and Commentaries

History of Fruit in America

Heirloom and Modern Varieties

Planning and Planting the Orchard

Goals-Location-Layout-Nursery Stock-Variety Selection-Site Preparation-Planting the Tree

Saturday-Montford Rec center (lunch included)

Fruit Tree Propagation with Demonstrations followed by hands on topworking (grafting different varieties on existing trees)

History of Grafting-Tools & Supplies-Principles-Collecting & Storing Propagation Materials

Rootstocks-Methods-Post Graft Care-The Nursery

Sunday-Closing Session (location TBA)

Questions and Answers
Fragmenting the Apple World
Orchard Philosophy 101
cider making

What to bring:

Grafting knife, good pair of hand pruners

You are encouraged to cut new wood growth (approx. 1/4" diameter) from favorite apple trees. Keep them separate, well labeled, wrapped inside a plastic bag with a few drops of water, in the fridge. See instructions for scions at bottom of page.

Tom Burford is an orchard and nursery consultant, author and apple historian, specializing in restoration, re-creation and design at historic sites and private estates. He consults with landscape architects and designers, commercial and backyard orchardists and academic institutions.

Since the early 18th century, the Burford family has been involved in Virginia agriculture, particularly the fruit industry. He is a native of Amherst County, Virginia and works out of Lynchburg and Charlottesville, Virginia.

For 40 years his company, Burford Brothers, produced and nationally marketed heirloom and modern varieties of fruit trees. In 1997 the nursery operation was closed to devote full time to writing, consulting in the fruit industry and presenting lectures, workshops and seminars. Burford Brothers was also involved with passive solar building construction, the design, manufacture and marketing of a solar domestic hot water system called Sunwater and the design and marketing of agriculture alternative energy products.

Burford is the author of *Apples: A Catalog of International Varieties*, an encyclopedic work on commercial and heirloom apple varieties. He has written manuals on fruit tree propagation, home orchard management, integrated pest management, orchard design and fruit tree renovation. As contributing editor, he wrote on fruits in *The Northeastern Garden Book* published by Sunset in February 2001 and in October 2001, his work, *Fruit Grafters Handbook*, a how-to work on grafting fruit trees, was published. Burford authored entries for the Oxford University Press two volumes *Encyclopedia of American Food and Drink* released in September 2004 and wrote major entries and co-authored the Brooklyn Botanic Garden book *The Best Apples to Buy & Grow*, released in May 2005. He is currently working on a book on espaliered fruit trees.

Articles on his work have appeared in many national publications, including *US News & World Report*, *The American Gardener*, *House Beautiful*, *Town and Country*, *Southern Living*, *Garden Design Magazine*, *Kitchen Garden*, *Vegetarian Times* and *Gourmet* as well as newspapers worldwide, including a feature article in the *New York Times* in

October 2004. Burford appeared twice on National Public Radio's *All Things Considered* and Frank Browning in his book *Apples* described his life as a fruit explorer.

Burford conducts apple tastings at national historic sites and for private and public organizations. The 2007 apple tasting at Thomas Jefferson's Monticello was the seventeenth, the oldest formal apple tasting in America.

SCIONWOOD **Collection & Storage**

SCION (French)...a shoot, twig or cutting, especially one taken for the purpose of propagation.

Scion is sometimes spelled *cion* and in Virginia is sometimes referred to as *sign*.

Scionwood or scion wood must be taken from a dormant fruit tree, usually during February or early March in the middle Atlantic States. The time that a particular fruit species breaks dormancy also must be considered. Generally, when tree growth begins, material should not be collected for dormant wood grafting.

Select wood from branches of the [previous year's growth](#). Often the most viable and robust buds are located in the top of very old trees and care must be taken because these large limbs are especially brittle and will easily break away. Appearance can be very deceptive. An extension pruner will make collecting safe and convenient. If no other wood on the older tree is available, water sprouts can be used, but the buds will not be of the quality to produce a good plant. Remember that the young tree will begin as good or bad as the buds from which it starts.

Remove last year's growth branches that are about 3/8 to 1/4 inch in diameter. This is sometimes described as pencil size. If only larger or smaller caliper is available, a side alignment of the scion to the rootstock can be done. This will be explained and demonstrated in the grafting class.

When multiple grafted are planned, cut the sections of branches into stick 6, 8 or 12 inches in length for convenience in handling and storing. A 6" stick will make two grafts, leaving two buds on each young tree.

The buds in the middle of a long branch will have the best buds...mature and robust, but sometimes the remaining ones need to be used as well. Terminal buds are rejected by some grafters because they are succulent and being the last ones produced from the season are sometimes not mature.

To store, bundle the stocks with tape or rubber bands place in a plastic bag and store above freezing and not over 50 degrees F. A refrigerator generally maintains this

temperature range. Some grafters prefer to use slightly dampened paper toweling in the plastic bag, but if the material will be used in a few weeks, it is not necessary. If damp toweling is used, check that the wood does not become too wet in the bag. If droplets of moisture develop, open the bundle, reverse the bag and restore.

Under no circumstances collect and use diseased or damaged wood. Freezing, drying out or by mechanically crushing the buds, can damage scions. If there is suspicion that there is fireblight infection or other disease, but the wood otherwise looks healthy, dip the scions in a solution of bleach water 1 part bleach to 9 parts water or rubbing alcohol. This will not eliminate it but will lessen the potential for infection. Allow the material to dry on the bench and then prepare it for storage.

Label each stick or bundle with a tag or tape and mark it with a permanent ink pen or a pencil. Pencil markings will not blur out when damp. Put the bundle into a plastic bag and mark the bag with the variety name as well. You can roll the bag around the material and secure with tape or a rubber band or use a Ziploc bag.

Tom Burford , 1992