

IN THE NEWS THIS WEEK:

- **Announcements:** UBC Apple Festival this weekend
- **Plant of the week:** Chokeberry
- **Gardening Tips:** Late Blight; Pruning yews, firs, spruces
- **B.C Fruit:** Get your **GREAT PUMPKIN** now
- **In-store special:** Tools to help put up the harvest 25% off

Oct. 11th E-NEWS

Open 9-6 daily, 1-5 on Sunday



The UBC Botanical Garden Friends of the Garden **Apple Festival** takes place this weekend, October 16 and 17 from 11am to 4pm each day. The FOG's host this major fund-raising event in support of the Botanical Garden. We, along with Peterson Orchards and a number of Okanagan, Lower Mainland and Vancouver Orchards have been providing different apple varieties for tasting and sales for many years. If you are going to be visiting the Vancouver area, take the time to check out this great event. There will be cider-making demonstrations, fun-activities for children, experts on hand to answer apple-growing questions and over 60 varieties to taste test. Many of the varieties are not commonly grown and the BC Fruit Testers Association, based on Vancouver Island, will have a display of 200 different apple varieties, many of them relatively rare heritage varieties. You can check out the website to learn more: www.ubcbotanicalgarden.org/events/applefest.php

This past week, host Mark Forsythe of **CBC Radio's Almanac** program, interviewed Margaret Butschler the buyer of all the apples for the Apple Festival. In the course of the interview, our website www.hannaorchards.com was mentioned as being a good source of information on apple varieties and how to use them. It was really gratifying to be recognized this way. Years ago, when I was the main apple salesperson in our market and questions like 'how many apples does it take to make a pie?', or 'how much juice could you expect from a box of apples' came up regularly, I started to collect 'useful' apple information to have on hand for our customers. Go to the 'Products' page of our website and scroll down to the 'Apple information: Did you know?' section, and you'll learn all kinds of interesting tidbits like this one:

The **ethylene gas** emitted by apples acts as a ripening/maturing agent on other fruits, vegetables and flowers as well. Apples stored with potatoes tend to cause them to sprout and shrivel, cause carrots to become bitter, asparagus to toughen, lettuce to develop brown spots and cucumbers to yellow. The ethylene gas can be a benefit, however, in ripening tomatoes.

So if you have an abundance of green tomatoes that you're trying to ripen indoors, place some very ripe apples (which produce the highest level of ethylene gas) amongst them to hasten the



ripening process.

PLANT OF THE WEEK: Black Chokeberry



Aronia melanocarpa

Bearing attractive clusters of white blossoms in early summer that are later followed by bright purple berries, and having dramatic wine-red fall foliage colour makes the black chokeberry a plant for all seasons. Growing to a height of 1m to 2m and spreading to 2m or more, this shrub does well in full sun to part shade and is especially effective when used in naturalistic mass plantings. The berries are edible but are quite flavorless and are probably best left to the robins who love them. The few plants we have look in the Garden Centre stunning right now and they're 35% off regular price.

GARDEN TIPS 1 Late Blight



As if this gardening season didn't have enough challenges, late blight has infected many tomato plants after the cool wet weather a couple of weeks ago. In the right conditions, late blight spreads very quickly and affects not only tomatoes but peppers, potatoes, and eggplants as well. While we were fortunate that early frosts didn't take our late ripening plants, early blight has done the job just as effectively and with more dire consequences for your garden and your still-to-ripen green tomatoes. **DON'T COMPOST PLANTS OR FRUIT INFECTED WITH LATE BLIGHT!** Burn it, bury it deeply, or take it to the dump. If you managed to salvage any fruit from diseased plants, it will most likely also succumb to the disease. To learn more about this nasty disease, go to www.agf.gov.bc.ca/cropprot/lateblighthg.htm

GARDEN TIPS 2 Pruning yews, spruces and firs.

YEWS are often overlooked by homeowners when they are choosing plants for their landscapes. This is really unfortunate because yews are excellent landscape subjects.

Yew (*Taxus x cuspidate*, *Taxus x media*):

- are adaptable to sun or shade
- are suitable to a wide variety of soil and moisture conditions
- are easy to grow
- come in a variety of growth habits and sizes to make them appropriate for the same uses as cedars and junipers
- are **PRACTICALLY INDESTRUCTIBLE WHEN IT COMES TO PRUNING!**

Unlike most conifers, they do not develop a 'dead zone' and maintain dormant buds along the entire length of both old and new wood. For this reason, even centuries-old yew hedges in Europe can be rejuvenated occasionally by cutting them back hard, sometimes even to soil level. As with junipers and cedars, the best time to prune is early spring before new growth begins but light pruning can be undertaken any time during the growing season.

SPRUCES AND FIRS are best pruned when the new spring growth hasn't yet hardened by **cutting the new growth back by half.** It's so important to plant the right plant in the right place. All too often, firs and cute little blue spruces are planted without any thought to their eventual size. Pruning a plant that is genetically programmed to become 20m high with a 6m spread to a size that fits the average backyard is frustrating and it's hard on the tree. **IF YOU'RE FINDING IT NECESSARY TO PRUNE A PARTICULAR TREE EVERY YEAR TO KEEP IT WITHIN BOUNDS, REMOVE IT AND PLANT SOMETHING MORE APPROPRIATE.**

Spruces and firs will eventually develop a 'dead zone' where there are no latent buds to develop new growth so take care to not prune back into that zone.

APPLES AVAILABLE NOW:

49¢/lb, 30lb/\$12: Gala, Empire,
Spartans, Crispin, Earligold, and 'Peeler'
Jonagolds

69¢/lb, 30lb/\$18: Hanna Special,
Calville blanc d'Hiver, Jonamacs, Golden
Delicious, Orins, Red Del.

79¢/lb, 30lb/\$21: Jonagolds, IdaRed

89¢/lb, 30lb/\$24: Elstar, Fuji,
Ambrosia, Red Rome, Senshu

\$1.29/lb, 30lb/\$36: Honeycrisp, Pinova

U-PICK-EM-UP windfalls:

Spartans, McIntosh, & Jonagold @ 10¢
per lb. Bring your own boxes, please.

*Lunchbox-size apples: \$1.50-\$3.50
per bag depending on variety and size
of bag.*

IN THE GARDEN CENTRE:

***Spring-blooming bulbs 25% off**

***Garlic bulbs for fall-planting,
6 varieties: 25% off**

***Garden décor, trellises, stakes,
pots & Nursery stock: 35% off**

**We also have bulb planters,
rakes, etc. for your fall
garden chores.**

**PEARS: Bartlett 49¢/lb, 30lb/\$12.00
Bosc & Anjou 79¢/lb 30lb/\$21**

Local Produce:

Carrots-organic:

Jumbos 10 lb. bags/\$8.99

Smalls 3 lb. bag/\$10

Garlic-organic: \$1ea, 4+ @ \$8/lb

Potatoes-organic: 10 lb./\$6.99

Winter Squash-organic: 69¢/lb

Pumpkins: Pie type: 59¢/lb



**Large field
pumpkins (perfect for jack o
lanterns -avg. 30-35 lb.) \$10 ea.**

Tools to help Put-Up the Harvest:

25% off

apple peeling machines

steam juicers

food mills

multi-use strainers

Chinoise strainers

canning tool sets

corn cutters

kitchen composter

Happy gardening,
Harriet

HANNA ORCHARDS MARKET & GARDEN CENTRE

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Open Mon.-Sat. 9-6:00

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