

“Western Chestnut” to Have New Editor

Effective with the October issue, Mike Gold, Associate Director of the University of Missouri’s Center for Agroforestry and an Associate Professor, will step up as Editor of this newsletter. WCGA is



fortunate to have Mike and his staff at the U of M ready and willing to assume the task. They will bring a new perspective on the chestnut industry and widen the horizon from the Western United States

to the Western World.

Mike’s interest has been in the marketing of non-traditional crops and the development of family farms. He is especially interested in developing the Chinese chestnut as a viable horticultural orchard crop for Midwest producers. Married and the father of three daughters, Mike says he’s been a lifelong tree lover and became interested in chestnuts after reading J. Russell Smith’s book *Tree Crops: A Permanent Agriculture*. He says it fit right in with his interest in sustainability of communities and ecosystems.

His undergraduate and graduate degrees are in forestry. He worked on

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Picking and Processing Chestnuts Downunder

by: Charles NovoGradac

New Zealand is chestnut paradise. Having neither blight nor weevil, in the absence of voles, gophers and wild deer, chestnut trees grow undeterred and handsome in mild weather on volcanic soils. And the crop load is enough to make you swoon, and your back ache to harvest.

Late last October, after an exhausting harvest, I said to my wife, “Debbie, this picking up chestnuts is so much fun lets go to the southern hemisphere and pick up nuts on our vacation next April.” We had a good laugh at that, for at that time neither of us wanted to bend over for a chestnut of our own, let alone someone else’s.

But we soon were emailing friends of friends down-under to line up a sponsor orchard where we could pick and handle chestnuts as volunteers. In return, we would learn first-hand how some small orchards (comparable in size to our own) handled their chestnuts through picking, sorting, washing, and bagging.

The chestnutteers we met on the North Island of New Zealand are still experimenting and many are inventing, modifying, and constructing their own machines. Imported commercial equipment tends to be prohibitively expensive there, due to currency exchange rates and shipping. Therefore, New Zealanders possess, as a cultural attribute and by necessity, mechanical inventiveness, a can-do/make-do attitude, and smart, skilled and willing workers.

For example, our main sponsors, Nick and Ross Empson, in the village of Pirongia,

adapted a sweeper from an old-time hay rake, mounting it to the front of an old Kubota mower. They picked up burrs with grocery baskets, collecting into totes made from plastic barrels cut in half. Nick had fashioned a trailer out of an old bed frame



Nick Empson, wearing dust mask, operating his sweeper derived from a Kubota mower and a hay sweeper.

to just fit the barrels and to be pulled by a riding mower with a ball hitch added. Chestnuts that remained on the ground after burrs were carted off were picked with the only commercial picking equipment I saw at the Empsons, a hand-push “Bag-A-Nut.”

Nick Empson’s home-built deburring/cleaning machine was a delightful contraption. The operator fed chestnut burrs through two counter-rotating tires (rotating towards

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A MESSAGE FROM THE PRESIDENT

In the most recent issue, I talked about Carolyn Young's imminent retirement as the Newsletter Editor. I am pleased to announce that Dr. Mike Gold and his fellow chestnut colleagues at the University of Missouri have come forward, agreeing to take on this important assignment. I have no doubt that they have the knowledge, resources and new perspective to keep the Newsletter lively, timely and of interest to growers throughout the country.

These folks run one of the few university sponsored programs supporting commercial chestnut orcharding. Members of the WCGA board have confirmed this important appointment.

Naturally, I expect things to change some, with more content originating from the Midwest and East. While the WCGA may have been born in Oregon, it has become increasingly apparent that it needs to continue broadening its range to be effective and sustain itself. Over the years, I have learned that the chestnut industry has not matured to the point of sustaining much in the way of productive regional associations; there is simply not the depth of participation and dedication among growers yet. I expect time will change this. I expect new, more locally oriented groups or marketing efforts to emerge in the coming years separate from the WCGA as the supply and financial stakes rise.

Currently, 25% of our membership is from the Midwest or East. California residents make up about 30%, with most of the rest split between Oregon and Washington. Growers from any part of the Country that want to see more content from their locale have a simple remedy; generate some interest by submitting your own article or recommend a topic to the Editor. When you read an article you like or find particularly useful, let the Editor know! A good part of the fuel that the Newsletter and this organization run on is the appreciation expressed by the recipients of someone's volunteer of time, knowledge and willingness to share. If writing isn't your forte, then consider volunteering for a board or committee position in the future.

As you know, the Annual Meeting is coming in just two weeks. There will be a new president and certainly other changes ahead. The Board of Directors, both old and new, will also be having two early morning meetings of their own. If you have ideas, thoughts or concerns about what this organization should be doing, now is the time to make contact with any board member whether or not you plan on attending. Any messages I receive will be offered for consideration.

I hope to see many of you in California.

Christopher H. Foster

EDITOR'S NOTES

When Ray and I joined WCGA in early '99 I asked about the organization's newsletter and the response I got was a hearty laugh. Having just resigned as editor of a small national magazine for a non-profit I couldn't conceive of a viable organization without a newsletter, so I foolishly volunteered. After all this was only 4 issues a year and 8-12 pages. I'd been doing a full-scale glossy magazine with 6 issues a year of 80-100 pages - a lead-pipe cinch I thought!

While it hasn't been quite that easy, it's certainly been educational and it's given us a chance to meet growers around the world. I've worked hard at providing information from which growers could benefit and have tried to have a diversity of articles - something for everyone. Getting people to write has been the most challenging task and there are special halos in heaven for the folks who have contributed. Your numbers are few.

My best wishes to Mike and his crew at U of M as they assume responsibility for the publication. We look for good things to happen.

Carolyn

WESTERN CHESTNUT GROWERS ASSN., INC.

BOARD OF DIRECTORS

- PRESIDENT Chris Foster (503) 621-3564 Email: foster@europa.com
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- Editor Carolyn Young
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Email: Carolyn@ChestnutsOnline.com

NOTICE

The Western Chestnut is published quarterly by the Western Chestnut Growers Assn., Inc. at PO Box 841, Ridgefield, WA 98642.

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Single membership is \$25 per year per person - household membership is \$35. Members receive The Western Chestnut quarterly. For foreign delivery contact the Editor for pricing. Back issues may be obtained by members. Membership applications may be obtained from the Secretary-Treasurer.

POSTMASTER

Send Address changes to WCGA, c/o PO Box 841, Ridgefield, WA 98642.

ADVERTISING RATES

- Full page, camera ready (w/1 photo) . \$20.00
Half page, camera ready (w/1 photo) ... 15.00
Quarter page 10.00
Business card (4 issues) 15.00

One classified ad per member per year is free (max 6 lines, \$2.50 ea add'l 6 lines). Ad space may be reserved with full payment but must meet established deadlines. If ad is cancelled, money may be refunded if space is resold. Make checks payable to Western Chestnut Growers Assn., Inc.

All ads and other copy preferred in PC format on disk or email to Carolyn@ChestnutsOnline.com. Ads must adhere to published ad sizes for space purchased. Call for specifics. Otherwise for best results, submit original photographs. Layout of ads will not be done until payment is received. Send materials to P.O. Box 841, Ridgefield, WA 98642, or Fedex/Express Mail to 29112 NW 41st Ave., Ridgefield, WA 98642. Call for further info.

PUBLICATION AND DEADLINES

- Fall issue deadline 9/10 mailed 10/1
Winter issue deadline 12/10 mailed 1/1
Spring issue deadline 3/10 mailed 4/1
Summer issue deadline 6/10 mailed 7/1

EDITORIAL OPINION

The views, articles and advertising appearing in The Western Chestnut Quarterly do not necessarily reflect the attitude nor policy of the Western Chestnut Growers Assn., its members, officers, Board of Directors or Editor. The Western Chestnut Growers Assn. Inc., and this publication are not responsible for errors and/or misrepresentations in advertising. The Editor reserves the right to reject or edit all material submitted for publication.

WCGA ANNUAL MEETING

Friday & Saturday, July 16-17, 2004
 Meeting Site at AgCredit of California
 3984 Cherokee Road, Stockton, CA 95215

Friday

8:00 a.m. Registration and Welcome -- coffee, tea and goodies
 Dr. Terry Prichard, UC Davis -- Irrigation of Chestnuts
 Dr. Tom Yamashita -- Soil and Plant Nutrition and Microbiology
 Pres. Chris Foster & Dr. Mike Gold -- Membership Feedback on Newsletter
 Lunch
 Annual Meeting
 Drs. Mike Gold, Ken Hunt, & Michele Warmund, U of M --
 Research Results and New Research Projects in Missouri
 Open Forum led by Greg Dabel -- National Chestnut Week
 Promotion Efforts and Press Releases
 Travel to Owl Creek Ranch for Orchard Tour followed by
 reception and dinner

Saturday

8:00 a.m. Assemble for orchard tour at Best Western Stockton Inn
 parking lot
 Robert Giannecchini, Stockton -- Review of an established
 chestnut orchard and discussion of harvesting challenges
 Correia Chestnut Farm, Isleton -- Discussion of various
 pollinators, grafting, foliar sprays, fertilization program
 Foundation Plant Material Services at UC Davis -- Discussion of
 chestnut cultivar import project, propagation methods
 George & Suzette Canfield's Chestnut Leaf Orchard, Winters --
 Review of a developing orchard and discussion of fluctuating yields
*If sufficient interest exists, a portion of the group may head
 to Sonoma County and tour Greg Dabel's Green Valley
 Chestnut Ranch. This can be discussed at Friday's meeting.*

Lodging

Best Western Stockton Inn
 4219 E. Waterloo Road, Stockton, CA 95215
 (877) 293-8697

Chestnut Snacks

Bring your favorite chestnut cookies, snacks, or whatever to
 share at break time and bring copies of your recipes to share with
 others.

WCGA Clothing

Clothing with the WCGA logo will be available for ordering at
 the meeting.

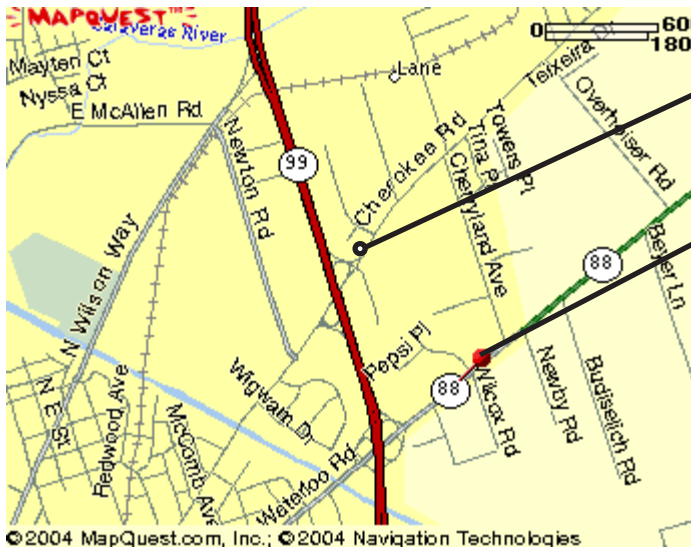
Raffle

There will be a surprise raffle that you won't want to miss. If you
 have something that you'd like to donate to the raffle, bring it
 with you and add to the fun.

Questions?

Contact Harvey Correia, via e-mail at harvey@chestnuts.us or
 telephone (209) 481-5900 or check out the WCGA website at
<http://www.wcga.net>.

DIRECTIONS



AgCredit is on Cherokee Road , just west of Wilcox Rd.

The Best Western Stockton Inn is on Hwy 88 (Waterloo Rd.) at the
 place marked on the map to the left (Wilcox Rd.).

Maps for the orchard tours will be provided at the meeting.

It's not too late to register. Return this form with your check for \$45.00 per person (member) or \$55.00 per person (non-member) made payable to WCGA, Inc., to Ray Young, Treasurer, PO Box 841, Ridgefield, WA 98642. **RESERVATIONS MUST BE RECEIVED BY MONDAY, JULY 12.** Participation is limited to 40 people except for the business meeting and includes lunch and dinner on Saturday.

Name

Address

City State Zip

Provide SASE or email address for confirmation of your registration:

Thinking ^{Way} Outside the Box

Lee Williams Develops a Chestnut Peeler

by Carolyn Young

WCGA Board member, Lee Williams, lives with his wife Linda at the Trails End Ranch, a 200-acre spread just south of Moses Lake, Washington. Some ten years ago he began planting chestnut seedlings there after evaluating several hundred starts, most of which are Chinese or Chinese-European crosses, though he has two American crosses. The last planting was done about five years ago.

He has a total of about 500 trees on five acres. The trees are on 23-foot centers and thriving. His irrigation schedule provides 1.5" once a week. Some would be surprised to learn that his soil pH is 7.0. He supplements with a 3:2 ratio of phosphorous and potassium. Other than a few cankers he has experienced no problems with disease nor insects. His production for 2003 was about 500 lbs. per acre.

Orchard management is highly organized and efficient. Moses Lake is in an area where asparagus has been a major crop. Now that Chile has inundated that market Washington farmers are decreasing their asparagus acreage and selling equipment. Lee was able to purchase perforated plastic boxes used by the asparagus growers for his chestnuts. He uses these to dip the nuts into a 5-part per million solution of ClO_2 and citric acid as an activator. The nuts are soaked in this solution for about an hour. When the boxes are lifted out of the solution the holes allow for quick drainage. Then the nuts are air dried for about three days on screened benches before being refrigerated. If you heard about the recent recall of tons of almonds because of salmonella you can understand Lee's concern with eliminating any possibility of bacteria and/or mold. Asked about the difference between his solution and bleach, Lee replied that the ClO_2 leaves no residue and no odor.

While some of the nuts are sold fresh, others are dried, and Lee has developed some very practical drying beds which allow for a depth of about 3 or 4 inches. Each shelf holds about 150 lbs. The beds are stacked and enclosed in cardboard so that warm air from a heater can be forced from beneath to aid in the drying process.



This machine is used to scarify the nuts prior to being peeled. It's lined with wood rasps on two surfaces.

Lee is a creative thinker and goes way outside the lines when it comes to problem solving. He has been experimenting with peeling both fresh and dried nuts. He has developed two prototype machines for the process. The first machine is used to scarify the nuts. It's fabricated from a cone-shaped piece of used stainless equipment that is lined with wood rasps. Inside the cone is an insert that is smaller than the cone and also lined with wood rasps. This center portion is rotated by means of a Makita drill motor in this experimental version. The



A blast of air causes the scarified nuts to bounce off the wood rasps that line the inner surface of the tube.

nuts drop down between the blades and the shells are broken, but not removed.

The second stage of the process is to place the nuts inside a cylinder of what appears to be a very heavy-duty plastic sewer pipe about 9 inches high and 9 inches in diameter. The pipe is lined with more wood rasps. In the side of the pipe is a hole just large enough for an air hose to go through. Lee places a board over the top of the contraption. In the center is a small hole to allow air to escape. The air hose is inserted in the hole in the side and the compressor started. As the nuts are tossed about they bounce off the blades and the skins are ripped off along with any pellicle. The process takes only a few seconds and results in a perfectly clean nut. They do not look like they've been through a commercial potato peeler as one might expect.

Fresh nuts are peeled in the same manner. Lee states that they must be allowed to dry just enough that you can feel a little "give" when you press the nut between your fingers.

In order to be used commercially he plans to use stainless steel blades, and while the prototype machines are just that – prototypes – Lee feels that for small production they will work quite well.



Nuts emerge from the process perfectly clean with no pellicle remaining, and the surface of the nut doesn't look like it's been through a commercial potato peeler as one might expect.



The Empson system of transporting chestnut nuts and burrs: my wife, Debbie, loads up totes (half barrels) onto the riding mower trailer fashioned out of steel from an old bed frame.

Downunder, *cont'd from p. 1*

the other but at different speeds). From there the loosened nuts, burrs, and field debris all fell into an airstream created by a squirrel-cage fan (furnace fan) along a square duct (lined with indoor-outdoor carpet), past two grilles where the nuts fell down into bins and the burrs and trash blew up and out. Plexiglass windows were installed at critical points to allow an operator to observe the operation, and there were access points for clearing jams. The whole contraption was mounted on a platform on a small tractor's 3-point hitch of a tractor, and powered by the PTO and could be taken where needed in the orchard. The deburring/cleaning machine,

delightful as it was, occasionally did blow a full burr into the refuse pile or get jammed. But the operation, including wind velocity, could be fine tuned by merely adjusting the tractor engine throttle to control the PTO speed.

A different chestnuteer nearby, Hugh Beecroft, had experience with heating and air conditioning. He built a great sheet-metal deburrer/cleaner, a stand-alone processing center with its own Honda engine.

Beecroft's machine lifted large crates (used kiwi-fruit boxes, fork-lift size) of chestnut materials up a rack on cables via a garage-door opening device. The crate hit a stop on one side,



Nick Empson, with helmet and hearing protectors, operating his home-built deburring/cleaning machine.



Nick Empson deburrer/cleaner, showing the drive-train attachments to tractor PTO and the belt system used to drive the counter-rotating tires and the fan.



Hugh Beecroft demonstrates the machine he built. This machine, with its duct tape deburring cylinders, processes burrs and all orchard sweepings, separating the chestnuts in an air tunnel from the refuse with 90% efficiency, he estimates.

which made it tilt up, so the operator could rake the chestnut materials into the deburring mill. The squeeze in the mill was provided by four rollers, three which counter-rotated against the fourth (at different speeds). The rollers were each about eight inches in diameter, and made by wrapping foam around a spindle and covered by a renewable, though high-tech, slightly abrasive surface material, namely: duct tape.

Beecroft also had a processing shed. Aside from a used kiwi-fruit sorting table he had obtained at an auction, Hugh had made everything else. He built a water wash tub in the shape of an inverted pyramid out of plywood and fiberglass tape. A plastic conveyor, home-built from off-the-counter parts, lifted the nuts from the narrow bottom under water while the operator skimmed the floaters and other refuse from the top with a hand-held colander. The conveyor dumped the good chestnuts into rotating cylinder, made from a short length of plastic sewer main pipe, about 16" in diameter. The cylinder housed a light spray and a spiral of 3/4" tubing attached to the inside walls that drove the chestnuts along, in the fashion of an Archimedes screw, to the sorting table.

Other chestnut enthusiasts are even more sophisticated. We caught glimpses of a specially adapted potato peeler-type machine for peeling chestnuts. It was a matter of some embarrassment for the Kiwi inventor because the device does not peel New Zealand varieties as thoroughly as it peels Chinese chestnuts (judging by the photographs, very well, pellicle included). On the bright side, the Kiwi Chestnut Cooperative in Hamilton

has found a way to extract the chestnut kernel of cooked chestnuts directly, without first peeling, using a screw expeller. They sell the result as frozen chestnut "crumble." Both the peeler and the expeller are proprietary technologies.

We found many ideas and practices to adopt to our own orchard operation from our New Zealand friends, not the least of which is English custom of "tea." In New Zealand it was mandatory to have a tea break both mid-morning and mid-afternoon of every work day. When the boss comes round and says, "I'm putting on the kettle," work grinds to a halt and we workers head in. And there will be a tray with tea, coffee, hot water, milk and, invariably, some cake or cookies. The civility and sensibility of the tea break was the most impressive, and should help us maintain our sanity as well as our energy as the chestnuts start flooding in this fall.

Our thanks to our friends, Nick and Ross Empson, their son James, co-worker Frances, Hugh Beecroft, Jeff Williamson, Graham and Elsa Pym, David Clinic, Ray Knowles, Peter and Jean Williams, and all the others who made our trip to New Zealand chestnut country a pleasure and an education.

Note on the author: Charles NovoGradac, with his wife, Deborah Milks, raises certified organic chestnuts in eastern Kansas. You may contact him at Chestnut Charlie's, P.O. Box 1166, Lawrence, Kansas 66044, www.chestnutcharlie.com, email to: nuts2sell@aol.com.



Hugh Beecroft's initial washing apparatus, an inverted pyramidal tub for floating off culls with conveyor into a 2nd stage washing, a tumbler cylinder.

TREASURER'S REPORT
Western Chestnut Growers' Association, Inc.
For the Fiscal Year Jan. 1, 2003 - Dec. 31, 2003

BEGINNING BALANCE **\$4,073.95**

INCOME

Annual Meeting				
Raffle	131.00			
Registration	1,735.00	1866.00		
Clothing Income		103.00		
Dues:				
Household	560.00			
Individual	1,701.50	2,261.50		
Interest Income		14.48		
Newsletter:				
Advertising	80.00	80.00		
Uncategorized Income	61.53			
Website:				
Growers' Directory	200.00	200.00		
<u>Total Income</u>				<u>4,586.51</u>

EXPENSES

Annual Meeting				
Rental tables/chairs	163.31			
Speakers	332.50			
Food &Supplies	1,201.61	1,697.42		
Bank Charge		10.00		
Clothing Expense		167.91		
Dues Collection Expense	52.30			
Membership Directory				
Postage	37.61			
Printing	109.16	146.77		
Miscellaneous		1.00		
Newsletter				
Postage	290.27			
Printing	389.22			
Supplies	39.15	718.64		
Organizational Expense	77.44			
Website		299.25		
<u>Total Expense</u>				<u>3,168.73</u>

ENDING BALANCE **\$5,491.73**

PROPOSED BYLAWS AMENDMENT

An amendment to the bylaws, Article VIII, Section 1, Nominations, has been proposed as follows (see italic type) and will be considered at the annual meeting, July 16, 2004.

. . . A Nominating Committee of three (3) members, no more than one (1) of which may be a member of the board shall be appointed at least 90 days prior to the annual meeting each year to prepare a slate of officers with one candidate for each office. ***Nominees for officers/directors will be limited to those members in good standing who have been members as of July 1 of the year prior to their election.*** The Nominating Committee's report and the proposed slate of officers will be made available to the newsletter editor in time for regular publication prior to the election. Ballots, if required, will be mailed at least ten (10) days prior to the annual meeting along with the newsletter or mailed separately by the secretary.

Editor, *cont'd from p. 1*

orchards in Israel in the '70's as well as orchards and nurseries in Michigan. As International Forestry Professor at Michigan State from 1984-1988 Mike traveled to Nepal, Jamaica, the Dominican Republic, Brazil and Senegal.

Mike isn't all about trees, however. His hobbies include writing poetry and music. Like any Editor, he will be interested in any ideas you'd care to submit for articles, or for articles you would like to write. No Editor can be aware of everything that's going on in chestnuts around the country, so make sure you let him know if you hear of something that you think could be of interest to growers.

He can be reached at goldm@missouri.edu

*Got your attention, did I?
Your ad could be right here attracting buyers for whatever it is you have to offer. Only \$10 for your business card appearing in 4 issues. How can you go wrong?*

Free Listings are available on the
WCGA Online
Growers' Directory
Get your application on the website at
<http://www.wcga.net>

Visit the WCGA Website
Check on events, the growers' directory, foliar analysis info since 2000 and info on shothole borer. Order your WCGA clothing and contact an officer or board member.
www.WCGA.net

**... and just what are you doing
for National Chestnut Week this
year -- Oct. 10-16?**

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Participate in a Community Event
... Do something!
Don't just sit there!**



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WCGA CLOTHING ORDER

Here's another opportunity to promote the Association. The following clothing items are available with the WCGA logo for association members.

Please complete the order form and mail with your check payable to WCGA, or VISA/Mastercard number to Sandy Bole, Ladd Hill Orchards, 15500 SW Roberts Rd., Sherwood, OR 97140 or Fax your order to 503-625-1937.

Item No.	Description	Sizes available	Colors available	Unit price
K420	Pique Knit Short-sleeve Polo Shirt	Unisex sizes XS-4XL	White, Ivory, Oxford, Stone, Yellow Faded Blue, Red, Faded Olive, Burgundy Forest Green	\$34.00
K420P	Pique Knit Short-sleeve Polo Shirt w/Pocket	Unisex sizes XS-4XL	White, Stone, Faded Blue	\$38.00
L420	Ladies Pique Knit Short-sleeve Polo Shirt	Sizes S-XL	White, Stone, Yellow, Faded Blue, Red	\$34.00
PC61	Men's/Women's Cotton Knit T- Shirt	Sizes S-2XL	White, Ash, Yellow, Natural, Stonewashed Blue, Stonewashed Green, Violet, Colonial Blue, Red, Spruce	\$16.00
SP10	Long-sleeve Denim Shirt	Sizes XS-4XL	Faded Blue	\$31.00
SP11	Short-sleeve Denim	Sizes XS-4XL	Faded Blue	\$31.00
L600	Ladies Long-sleeve Denim Shirt	Sizes S-XL	Faded Blue	\$34.00
83062	Crewneck Sweatshirt 80/20 Cotton/Poly	Adult sizes S-2XL	Ash, Heather, Bluegrass (slate blue), Wine	\$46.00
CP82	Brushed Twill Baseball Cap adj. closure		Khaki, White, Red, Royal	\$15.00
AP34	Butchers Apron 34" long		White, Vanilla, Butter, Sage, Hunter, Red, Royal	\$19.00

Note: All items are 100% cotton, unless otherwise noted.

ORDER NOW! Clip the order form below.

**WESTERN CHESTNUT GROWERS' ASSN.
CLOTHING ORDER FORM**

Name: _____
 Address: _____
 City: _____ State: _____ Zip: _____
 Telephone: _____ Fax: _____ Email: _____

Item #	Qty	Description	Size	Color	Unit Price	Total Price
Shipping					\$ 5.00	
Total Order					\$ _____	

Payment Method: Check VISA Mastercard
 Credit Card No: _____ Expiration Date: (Mo/Yr) _____

Signature: _____

MAIL YOUR ORDER WITH CHECK ENCLOSED PAYABLE TO WCGA TO SANDY BOLE, LADD HILL ORCHARDS, 15500 SW ROBERTS RD., SHERWOOD, OR 97140, OR FAX IT WITH CREDIT CARD INFO TO 503-625-1937.

1/03-10/03



2004 Membership Renewal / Application
Western Chestnut Growers Assn., Inc.

\$25.00 individual member
\$35.00 household membership
\$26.50 Canadian individual member
Total amount enclosed
\$ _____

Date

(Please print)

Member
First Last

Farm/Business/Organization Name

Address

City State/Province Zip/Postal Code

Phone () Fax ()

Email: Website URL:

The following information is voluntary on your part, but will help your association better understand the growth and status of the chestnut industry. Check those boxes that apply:

- Commercial Grower, Prospective Commercial Grower, Researcher/Educator, Hobbyist, Nursery, Consultant, Vendor

Acreage in chestnuts: _____

Year chestnuts first planted: _____ Chestnuts not yet planted

Percentage of seedlings: _____

- Sell grafted trees, Sell seedlings, Sell scion wood, Sell seed nuts, Sell nuts retail, Sell chestnuts whsle, Sell mail order, Sell on-line, Sell at farmers' mrkts, Sell at farm stand

Cultivars grown:

2003 Production: lbs.

Photocopy this form and send with your check for \$25.00 (individual member), \$35.00 (household membership) or \$26.50 (Canadian individual membership) made payable to Western Chestnut Growers Assn., Inc. to Ray Young, Secy/Treas, PO Box 841, Ridgefield, WA 98642.



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