DIY FRUIT HARVEST KIT

Promote food justice. Prevent food waste. Strengthen our community.

PORTLAND FRUIT TREE PROJECT

www.portlandfruit.org

Do you have or know of a fruit tree loaded with ripe fruit that goes to waste each year?

Want to learn about the tools and methods for doing a DIY fruit harvest in your own neighborhood?

Welcome to the PFTP DIY Fruit Harvest Kit! Here's what awaits you:

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LETS GET HARVESTING!

Portland Fruit Tree Project is excited to present our DIY Fruit Harvest Kit! Our goal is to empower you, with the information and skills needed to harvest fruit in your yards and neighborhoods.

There are thousands of trees in the Portland area whose fruit is not picked and goes to waste. You can help prevent this and benefit too! Check with the tree owners and offer to harvest the ripe fruit. Share the bounty, donate some to a food pantry, and bring the rest home to eat and preserve for later.

You can harvest by yourself, but inviting

friends and family to join you will provide a safer and much more enjoyable experience. The joy and satisfaction you feel by helping your neighbors, along with the

reward of bags of fresh, locally grown apples, pears, quince and persimmons, is totally worth the effort.

HARVESTING MATERIALS

Many of the items needed to harvest ripe fruit trees are probably already in your garage, basement or garden shed. If you don't have a "fruit picker pole" they can be rented at various Portland Tool Libraries, purchased pretty reasonably at local hardware stores, or you can make your own! See page 6 for details.

Once you are familiar with the items needed and their purpose, flip to the next page for instructions on how to harvest fruit and the different causes of blemishes or signs of disease.

Tarp

Optional—To catch falling fruit. Lay out underneath tree you will be harvesting.

Apron

Optional— To hold fruit in while harvesting.

Containers for fruit

To store fruit while harvesting. This will depend on the variety of fruit; Softer bodies fruits such as grapes/figs are best stored in shallow containers or egg cartons.



Rag

To clean your harvest/fruit picker pole.

Gloves

Optional— To pick up fallen or compost fruit.

Harvest/Fruit Picker Pole

To harvest delicious fruit!

Compost bucket (or equivalent)

To toss fallen fruit or fruit past their prime.

HOW TO HARVEST



1. Twist pole clockwise, extend if able and necessary. Wood or fiberglass poles may differ.



3. Continue to pick fruit until basket is full and give yourself a stretch break every now and then.



2. First, pick as much fruit by hand. Then, position fruit between prongs, lift up & twist.



4. Empty contents into harvest container and avoid stacking too high, the fruit may bruise.

FRUIT QUALITY

THE THREE CATEGORY SORT

BLEMSH BLEMSH

There *is* a difference between "ugly" and diseased fruit. If you are not sure if a piece of fruit has a pest or disease problem, **cut it open.** See the following page for more pest/disease specifics. If you donate to food pantries, save the highest quality for donation. Use these tips to determine fruit quality.

GOOD

Only 25% has blemishes. 75% or more is lookin' good! Good" quality should be reserved for fruit donations



OK

50% has blemishes or overripe. 50% is lookin' good! The Ok Quality is edible and can be processed but not fit for donations



COMPOST

75% or more has blemishes, infected by pest/disease, or overripe. 25% is lookin' good! Either to be composted or used.*



^{*}With all blemishes it is **up to your discretion** to cut out affected areas or compost.

FRUIT QUALITY

WHAT'S THAT FLAW?

What it look like?	What's Ugly?	What might it be?	What to do?
	Cracks or scarring	Apple Scab Weather Damage Insufficient Water	This can happen to fruit when a drastic fluctuation in humidity occurs or the fruit tree receives insufficient water. May be the later stages of Apple Scab. Fruit is still good to eat but up to your discretion.
	Scabs	Apple Scab	Scab is a common disease in pome fruits (apples, pears, etc.). Although scab looks unappealing, the fruit is still edible and up to your discretion.
	Brown spots	Bruise Anthracnose Early Stages Apple Maggot	Brown spots may either indicate disease or a pest. Presence of spots could be a variety of issues including codling moth, scabs, fungal rot, etc. Cut open to determine severity.
	Holes	Bird Damage Insect Entry Codling Moth	Holes in fruit are indicators of a pest, usually codling moth. A codling moth will enter the fruit though the hole and feast. Cut open to determine severity.
	Indentations or Dimples	Apple Maggot Natural Imperfection	If a fruit looks somewhat shriveled and indented this could be an indication of apple maggot. Cut open to determine severity. It could also be a naturally misshapen fruit.

SOUTHEAST PORTLAND TOOL LIBRARY

Hours:

Saturdays 9AM – 12PM Tuesdays and Thursdays 5:30-7:30 PM.

Location:

On the corner of SE 20th and Salmon at 1137 SE 20th Ave within the Hinson Memorial Baptist Church

*Return your picking pole to SEPTL! 1 week rental overdue fine \$2/week

GREEN LENTS TOOL LIBRARY

Hours:

Wednesdays 6 – 8PM

Saturdays and Sundays 10AM – 1PM

(Sundays June-Oct)

Location:

9215 SE Ramona St

*Return your picking pole to Green Lents! 1 week rentals

TOOL RENTALS

Listed are local resources that will enhance your DIY experience. Visit one of Portland's Tool Libraries for necessary supplies - they provide free services for residents of local neighborhoods.

Check to see which one is closest to you and get a fruit picking pole and other materials you may need. Keep in mind that each location may only have a few harvest poles available for rent.

Check out the Kitchen Share for processing equipment and turn your fruit into delicious treats!



NORTHEAST PORTLAND TOOL LIBRARY

Hours:

Saturdays 9AM – 2PM

Tuesday and Weds 5:30PM – 7:30PM

Location:

Room B-8 (Basement) in Leaven Community Center at 5431 NE 20th Ave

*Return your picking pole to NEPTL! 1 week rental overdue fine \$2/week

NORTHEAST KITCHEN SHARE

Hours:

Saturdays 9AM – 11AM Wednesdays 5:30 – 7:30PM

Location:

Room B-3 (Basement of Leavan Community Center at 5431 NE 20th Ave

They offer dehydrators, canning equipment, ice-cream makers, juicers to turn your DIY into a preservation party!

TOOL RENTALS

A little clean-up goes a long way. Toss any fallen or poor quality fruit in the compost, this way you won't attract unwanted pests. Make sure to wash off your picking pole before you return it, and don't forget to return it! Most locations will charge a \$2.00 weekly fine. Give yourself a pat on the back, sit back, and enjoy the harvest.

If you are unable to harvest your fruit trees, don't worry about the fruit going to waste. You can list your tree on different community networks and let people know that your fruit is accessible to others. There are many gleaners in Portland.

<u>Craigslist</u>—You can post in "For Sale By Owner" "Free" that you have a fruit tree needing harvesting

Nextdoor—A free network to get to know your neighbors and share resources

Facebook— Check for neighborhood pages in your area

Rooster—A neighborhood resource for sharing and connecting

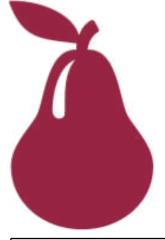
Neighborhood Association Pages— in Portland https://www.portlandoregon.gov/oni/28385

TOOLS FOR PURCHASE

If you are committed to harvesting your fruit trees time and time again, consider investing in your very own fruit picker pole. You may also want to get good gloves, buckets, pruning shears and a tall ladder. Then you will have the tools you need to conduct multiple harvests throughout the season.

Portland Hardware Stores					
Hankins Hardware True Value	1720 SE Hawthorne Blvd	503-236-2372	M-F 8- 6 PM SAT 8:30-6PM SUN 10-4 PM		
Parkrose Hardware	10625 NE Sandy Blvd	503-256-3103	M-SAT 7-8 PM SUN 8-6 PM		
Beaumont Do it Best Hardware	4303 NE Fremont St	503-281-4406	M-F 8-6 PM SAT 8-5 PM SUN 9-4 PM		
St. John's Ace Hardware	7825 N Lombard St	503-206-8633	M-F 8-8 PM SAT 8 –7 PM SUN 9-6 PM		
W.C. Wink's Hardware	200 SE Stark St	503-227-5536	M-F 7:30-5:30 PM		

DONATION RESOURCES



There really is nothing like fresh, hand-picked fruit. Share it with your neighbors and your local community food pantries! Every piece makes a difference, so be sure to share the harvest!





Portland Food Pantries

NE	<u>NEFP</u>	4800 NE 72nd Ave	503-284-5470	TUE/TH/SAT 9AM - 5PM
	<u>Crossroads</u> <u>Cupboard</u>	2407 NE 102nd Ave	503-257-9345	TH/F 9AM - 12PM
SE	<u>Urban Gleaners</u>	15 SE 6th Ave	503-226-8061	M-F 9AM - 5PM
	<u>SnowCap</u>	17788 SE Pine St	503-674-8785	M-F 9AM - 3PM
	St. Francis Dining Hall	330 SE 11th Ave	503-234-2028	M-F 10AM-7PM, SUN 12-4PM
sw	<u>Neighborhood</u> <u>House</u>	7780 SW Capitol Hwy	503-246-1663	M 1:30-5PM, W 10AM-5:30PM, TH 4-8PM
NIVA/	<u>Sisters of the</u> <u>Road</u>	133 NW 6th Ave	503-222-5694	M-F 7AM-2:45PM
NW	Portland Rescue Mission	111 W Burnside St	503-906-7690	Everyday 7AM - 7:45PM
N	<u>St. Johns Food</u> <u>Share</u>	8100 N Lombard St	503-286-0750	M/W/F 9AM - 12:30PM, SAT 1PM - 3PM
	Salvation Army Moore St Center	5335 N Williams Ave	503-493-3925	M/W/F 10AM - 4:30PM

DIY FEEDBACK FORM

We hope you had a good time harvesting-it-yourself! We'd love to hear a few details about your harvest and get a sense of your experience. Thank you for your input! Please print out this page, fill out what you can, and mail it to: **5431 NE 20th Ave, Portland, OR, 97211**

Name:	Phone:	Date of harvest:	
Email:	Address (of the tree):		
What type of tree did you ha	arvest and how many?		
Did you harvest your own fr	uit tree?		
With who did you harvest? (Check the box below.		
Just me 2-5 people	6-10 people 10+ peop	ole	
Do you know roughly how n roughly 20 lbs., a milk crate	• • •	d? (A paper bag 75% filled with fruit is out 40 lbs.)	
Would you participate in a [DIY Harvest again? Why or	why not?	
Anything else you want to s	hare?		

You can also fill this form out online by clicking this <u>link</u>