LOS ANGELES CHAPTER

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http://www.crfg-la.org

2011 Chapter Officers & Committees

Chairman: Jim Schopper

818-362-3007 chairman@CRFG-la.org

Treasurer:

K. Payton

818 222-7556 treasurer@CRFG-la.org

Newsletter Editor:

Pat Valdivia

805-584-6244 editor@CRFG-la.org

Program Chairman:

Publicity:

Jim Schopper

818-362-3007 publicity@CRFG-la.org

Historian:

Emory Walton

805 497-8835 historian@CRFG-la.org

Special Events:

Richard Watts

805 484-3584 events@CRFG-la.org

Hospitality Chairman:

Anita Drapkin

818 888-8630

membership@CRFG-la.org

Food Coordinator:

Chris Warren

818 362-8537 food@CRFG-la.org

Plant Sales:

David Payton

818 222-7556 plants@CRFG-la.org

Secretary/Hostess:

Edith Watts

805 484-3584 hospitality@CRFG-la.org

Development Fund:

Bob Vieth 805 495-9789

JANUARY MEETING

Date: January 28th, 2012

Time: 10:00 A.M.

Place: Sepulveda Garden Center

16633 Magnolia Blvd., Encino, CA 91316 Program: GRAFTING AND SCION EXCHANGE

HELP OUR CHAPTER - BRING SCIONS (seeds, cuttings, etc.)

We need your participation in our Scion Exchange!!! Everything helps! As long as your trees are healthy, just bring moist, bagged, and labeled scions (both ends can be straight cut as long as the upside is obvious) as well as fresh large cuttings. We will let the people who select the scions and cuttings for personal use be responsible for sterilizing them. We're tired of seeing only the same familiar names on the same varieties. Those folks and those varieties are welcome and will be there too, but please bring more of YOURS. Also, keep in mind that many independent new plants grow from seeds and cuttings, so seeds and cuttings are welcome as well. Thank you so much. It's your ongoing spirit and enthusiasm that makes ours such a dynamic and thriving chapter! (See next page for more information) All NON-members will be charged \$8 for participating in the exchange.

There will be a Board Meeting following our exchange-bring your refreshments

ATTENTION ALL MEMBERS!! If your last name begins with **N-Z** please bring something for our **January** tasting table. Please **label** whatever you bring.

FEBRUARY MEETING

Date: Saturday, February 11, 2012 **PLEASE NOTE THE DATE**

Time: 10:00 A.M.

Place: Sepulveda Garden Center

16633 Magnolia Blvd., Encino, CA 91316

Program: Tribute Luncheon in honor of Dr. Ed Hager's 80th Birthday A film also will be shown on fruits that are good for your health.



Dr. Ed Hager

BIRTHDAY CELEBRATION! CRFG is very fortunate to have **Dr. Ed Hager**, a great, long-time member who always has seen the need and given generously of his time and resources to ensure our success. He has been an integral part of the organization and has held many roles over the years that include **CRFG** Board Meeting,, Development Fund board member, Scholarship board member well as one of the organization's most generous individual donors. To **Dr. Ed Hager** on behalf of our Los Angeles Chapter, we wish to express our deepest gratitude, by honoring him with this tribute luncheon. The Chapter will provide drinks and sandwiches. **Please bring salads**. We will have a birthday cake.

SCION WOOD PREPARATION

- " Wood should come from clean, disease-free and nonpatented trees.
- " Select straight wood from last year's growth and cut as near to our scion wood exchange date as possible.
- " Wood should be 1/4" 3/8" diameter (pencil size) and contain several buds.
- " Cut to lengths that fit easily into a ziplock-type bag
 Bundle by variety in a moist paper towel(s) and place in a
 ziplock-type bag, leaving a slight opening in the ziplock bag
 for the wood to breathe. Make sure that the towel(s) stay
 damp as long as the wood is stored.
- " Label outside of bag with fruit type and variety, as well as any additional information you feel is pertinent (i.e. minimum chilling hours; needs pollinator; vigor; zip code where successfully grown, etc).
- "Keep scion wood bag in vegetable bin of your refrigerator until the morning of the exchange. Be careful not to let the scion wood freeze!
- " At the exchange, please wait to make your selections until directed by the chairman.
- " Please limit your selections to two of any variety, until all the groups have had their opportunity. Then feel free to go back



Happy New Year 2012! What great plans we all have for this New Year not only on a personal level, but also as our gardens grow. December and January for me are planning months, not a whole lot of physical work. I take the time to observe and plan what needs to be reworked, replenished or replaced. There are always plants that didn't work out, trees that didn't fruit, and flowers that didn't bloom. I want my garden to be pleasing.

Two of my favorite online suppliers that help me do this every year are: "Baker Creek Heirloom Seeds" at www.rareseeds.com (please request a beautiful catalog), they only carry heirloom vegetable and flower

seeds); and "Peaceful Valley" farm and garden supply at www.GrowOrganic.com; they carry organic seed, tools, gift items, organic controls and just about everything you can imagine.

So relax in your garden with a cup of your favorite warm beverage, survey the garden, go ahead and dream a little. What you do now will reward you later. To me a garden should be easy on the eyes and pleasing to the tummy.

Can you dig it,

Jim Schopper

I leave you with this quote:

"Maybe a person's time would be as well spent in raising food as well as raising money to buy food" Frank A. Clark



<u>History of Fat Tuesday around the</u> <u>world</u>

Why is Mardi Gras the largest celebration in the world?

Who knows but maybe it is because the theme is letting the crazier part out of us.

It is not called Mardi Gras everywhere, mainly in France and the United States. In Italy where it originated and most of the world it is called Carnivale or similar in Germany it is called Karneval.

This party of parties has survived though priests and rulers that have canceled it when things get TOO out of control. It would reappear even after being outlawed.

What is Mardi Gras all about?

Mardi Gras centers around the theme of having a festival before the Lenten season. This starts on the 12th day after Christmas, which is January 6th and goes through the day before Ash Wednesday, which is always 46 days before Easter. This last day of the festival is known as Mardi Gras, which means in French, Fat Tuesday- Fat (gras) and Tuesday (Mardi).

History of Fat Tuesday around the world

Through history during this festival there have been all kinds of feasts, Masquerade balls and parades, to have a good time before we go into a serious time of sacrifice during the Lenten season.

Who thought up Mardi Gras?

The festival called Lupercalia

Celebrating around this time in February goes back even before ancient Roman times where they celebrated a festival called **Lupercalia**. It centered around fertility and to ward off evil for the new year, which back then was March 1st. That is when people married and started to plant, so life became serious.

In fact the name February comes from "Februa" which were strips of hide from a goat that had been sacrificed to the god of fertility during the festival of **Lupercalia**.

The Catholic Church sure didn't like the towns folk to be celebrating a festival based on pagan beliefs but recognized that the people loved to party. So they decided to change it to a Christian theme, based around the Lenten season. Modern Italian "carnevale" that comes from Old Italian "carnelevare"; Carne = meat, levare = raise, put away, remove. This refers to the fact that you will soon be fasting or eating meatless meals and giving things up in remembrance of the crucifixion of Christ, or Easter.

How is Mardi Gras celebrated in other parts of the world

In Ireland, Australia, and Canada, Shrove Tuesday is known as "Pancake Tuesday", while in Britain it is popularly known as "Pancake Day".

In both regions the traditional pancake is a very thin one (like a French crêpe) which is served immediately sprinkled with caster sugar (superfine sugar in the United States) and a dash of fresh lemon juice or alternatively drizzled with Golden syrup.

In the Canadian province of Newfoundland, household objects are baked into the pancakes and served to family members. Rings, thimbles, thread, coins, and other objects all have meanings associated with them. The lucky one to find coins in their pancake will be rich, the finder of the ring will be the first married, and the finder of the thimble will be a seamstress or tailor. Children have great fun with the tradition, and often eat

more than their fill of pancakes in search of a desired object.

Pat O'Brian's Hurricane

The hurricane was made famous by Pat O'Brien's French quarter bar. Other restaurants and bars now serve this drink but it has become synonymous with Pat O'Brien's. this signature cocktail is a potent fruit punch drink that is served in a special hurricane lamp glass in New Orleans. The drink was created during World War II, when liquor such as whiskey was in low supply and bar owners were forced to order large amounts of rum in order to get their quota of whiskey. Pat O'Brien's has become a tourist mecca, and the Pat O'Brien's Hurricane glass is one of the most sought-after souvenirs in New Orleans.

To Make a Mock - Hurricane:

1 ounce fresh lemon juice

4 ounces dark rum

4 ounces passion fruit syrup

Crushed ice

Orange slice

1 maraschino cherry

In a cocktail shaker, add lemon juice, rum, passion fruit syrup, and crushed ice; shake vigorously for 1 to 2 minutes and then strain into a tall glass or hurricane glass.

Garnish with orange slice and maraschino cherry. Makes 1 serving.

RESERVE THIS DATE

California Cherimoya Association will hold their annual meeting on March 3, 2012 at the Col Green Carriage House in Altadena, CA. It is close to the intersection of East Mariposa Street and Santa Rosa Ave. The carriage house is just down hill from the library. Registration will start at 9:30 am; the meeting begins at 10am. Charles Gasser, Ben Faber and Michele Zack will be the speakers. A barbeque lunch, refreshments and door prizes will also make up the day. Admission is \$25.00. Please send reservation to CCA, c/o Scott Van Der Kar, Pinehill Ranch 7017 Shepard Mesa Rd., Carpenteria, CA 93013

TWAS THE SEASON

Our annual holiday party was fantastic! What a wonderful way to end the year! Thanks to the beautiful holiday tunes sung by Marcia Melcombe and her friend Mark Nudelman, we were soon in the spirit of the season. The potluck was a delightful spread of delicious nutrition. A big thanks goes to all our wonderful cooks who contributed to the holiday meal. The table was a sight to see and even more fun to taste! Thanks so much to the Paytons who always see to it that we have a great plant sale; thanks also to those of you who helped set up before the meeting and all those helping hands who stayed to clean and put everything back in order. The success of our chapter depends upon many volunteers who work hard, often behind the scenes, to make our meetings educational, fun and keep us all comfortable.

What a wonderful way it was to end our year! Enjoy some of the photos of the event below.









OUR NEW YEAR'S WISH FOR YOU

May what you see in the mirror delight you, and what others see in you delight them. May someone love you enough to forgive your faults, be blind to your blemishes, and tell the world about your virtues.