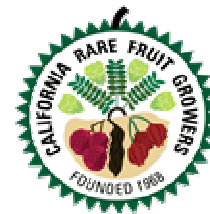


# LOS ANGELES CHAPTER NEWSLETTER

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## 2005 Chapter Officers & Committees

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## September Meeting

**Date:** Saturday September 24, 2005

**Time:** 10:00 A.M.

**Place:** Sepulveda Garden Center  
16633 Magnolia Blvd., Encino, CA 91316

**Program:** Our guest speaker will be **Dr. Greg Partida** of Cal Poly Pomona. As you know, he is very active in our CRFG organization. He has been teaching at Cal Poly Pomona in the area of Ag Biology and Fruit Industries for the last 30 years. Most of **Greg's** interest has been in citrus and avocado orchards. He has consulted in cultural practices of avocado throughout the production area of California. He will be giving us an update on growing avocados, citrus, and sub-tropicals. **Greg** is a dynamic speaker, don't miss his lecture.

## October Meeting

**Date:** Saturday, October 24, 2005

**Time:** 8:30 A.M.—6:00 P.M. **PLEASE NOTE THE TIME**

**Place:** Meet at Balboa Park Parking Lot: 17015 Burbank Blvd, Encino 91316.

**The parking lot is on the Northwest corner.** Because of soccer games and other summer activities, it would be wise to try and carpool to the parking lot in order to guarantee a parking spot.

**Program:** A bus tour to **Paul Fisher's** site in **San Diego**. He was featured on "The Garden Show: on HGTV awhile back. We will also visit the tropical garden area of **Quail Gardens** in **Encinitas**. So, plan on an all day trip, returning to the Valley around 6:00 pm. Bring a bag lunch and drinks. Cost per person will be **\$10**. We will need those that plan to attend to sign up at our July Meeting, so that we can determine the size of the bus we will charter. If for some reason you can't attend our July meeting but wish to participate in the August tour **please contact Lynn Maxson as soon as possible at 805 527-3912.**



**WAMPEE – Clausena lansium var. ‘Kua Pan’**  
– Rutaceae (article submitted by Alfredo Chiri)

Donated by: **CRFG/Tom and Glenda Ponder** and planted in 1999 (r.f.-01)  
Common names: Wampi, huang-p’i-kuo, wang-pei, huampit, galumpi, hong bi, hoang bi, som-ma-fai

The wampee is a distant relative of the citrus fruits

and is native to southern China and the northern and central provinces of Vietnam. The plant was introduced to the USA in 1914 and has been growing in Florida. Some varieties are being introduced to California, and they seem to be prospering.

The tree’s growth depends on its location; it can be fast growing or slow. The tree is an evergreen shrub to 15 feet, with upward slanting and flexible branches. The tree bark is rough to the touch. The leaves are arranged in a spiral form and are elliptic ovate to 2 to 4 inches. The flowers are whitish or yellow-green, about 1/2 inch wide and borne in slender panicles of 4 to 20 inches long.

The fruits hang in loose clusters at the end of several strands, and they can be round or oblong. The thin but tough rind is a light brown with very tiny raised brown oil glands. It is easily peeled. The flesh is divided into segments and is yellowish or colorless, grapelike, juicy, sweet, and can be sub acid or sour. The fruit has 1 to 5 oblong seeds of a bright green color with a brown tip. The tree is considered to be a subtropical to tropical, and young and mature plants have been found to be tolerant to 28° F, but they will be killed at temperatures below 20° F.

The plant seems to be tolerant to a wide range of soils, including deep sand and limestone soils, but thrives in rich loam soils. Good drainage is essential and requires watering during dry periods.

The Wampee grows readily from seeds, which germinate in a few days. It can also be grown from softwood cuttings, air layers, or veneer grafted onto wampee seedlings. There have been trials to propagate the wampee with various rootstocks, but some will work while others will not. Seedlings begin to bear fruits when 5 to 8 years of age.

The fruits ripen in July and August in the east of the USA, in November and December in the west of the USA. Mature trees may yield 100 lbs. of fruits in a season.

There are other varieties, and they vary somewhat in general characteristics. The most common varieties planted throughout the world are: ‘Niu Shen’, ‘Yuan Chung’, ‘Yeh Sheng’, ‘Suan Tsao’, ‘Hsiao Chi Hsien’, ‘Chi Hsin’ and ‘Kua Pan’.

### Dehydrating Fruit

Whether you use the sun, your oven or an electric dehydrator, wash fruit, peel if necessary, and pretreat in a bath\*\* (as explained below) to keep it from discoloring. Place fruit on racks, keeping individual pieces from touching, and dry at 120 and 140 degrees Fahrenheit.

Different fruits will have different qualities when they are dry. Some types will be brittle: others will be leathery. If you are going to keep dehydrated fruit for several months, pasteurize it before storing by putting it in a 175 degree oven for 10 minutes. Don't overdo it or it will turn to charcoal!

Our ancestors got it right when they learned to preserve the wonderful abundance of summer and fall fruits for the long days of winter. Begin now and you can have inexpensive fruit and treats all year long.

**\*\*If your cut or sliced fruits tend to darken in the air, put the cut pieces into a bath made of a tablespoon of vinegar to about a quart of water. You can also use small amounts of flat (or not) citrus based soft drinks, or unsweetened lemonade to keep fruits from turning colors**

## SUPPORT FOR CRFG

**Bill Grimes**, President of the **CRFG** organization has asked each Chapter to cover a deficit that was created primarily by expenses for liability insurance for the organization, including all its chapters.

Since the chapters (or their members) are the beneficiaries of this insurance, support in alleviating the deficit seemed appropriate.

At our monthly meeting Saturday, May 28th the officers of the **CRFG Los Angeles Chapter** voted to make a contribution of **\$500** to the parent organization in response to the request for assistance. This represents \$5 per head for each person on our approximately 100-member roster (actually only about 50-60 members are currently active). We would also like to acknowledge **Jorge Paleaz** for his very generous contribution of **\$100**. Thank you so much, **Jorge**. Hopefully other members will follow his wonderful example). Don't forget all donations to **CRFG** are tax deductible.

## SAVE THESE DATES

The annual **CRFG Festival of Fruit** is shaping up and looking like a real winner! This year it is being sponsored by 5 of the Northern California Chapters and in conjunction with **NAFEX**. It will be held in Santa Cruz on **Tuesday, September 6<sup>th</sup> through Saturday, September 10<sup>th</sup>**. The week will be pack- full of events, from 5 days of tours, 2 fruit tastings and of course outstanding lectures (23 speakers in total)-**Friday and Saturday**. Registration is **\$40** if you register by August **20th** and **\$15** for spouse or student. Dinner on Friday night is **\$22**. This is a wonderful event where a wealth of information and knowledge can be gained. You can get in touch with **Bill Grimes** at 415 469-0966 or at [president@crfg.org](mailto:president@crfg.org) if you have any questions. **Fruit Gardener** Magazine and our **crfg.org** website have posted all the relevant information, along with registration forms and related data

## LOTUS FESTIVAL

Celebrate Asian and Pacific Islander culture at this **free** two day lotus festival **July 9<sup>th</sup> and 10<sup>th</sup>**. It will be held at **Echo Park** in **Los Angeles**.

As home to the largest lotus bed in the country, **Echo Park Lake** is a fitting location for this free city-sponsored festival. The demure lotus flower is a symbol of rebirth and life in many Asian cultures. To coincide with the flower's blooming season, this two-day event celebrates the diversity and cultural significance of the Southland's Asian and Pacific Islander communities.

Indonesian dancers and musicians will kick off the colorful fanfare. Learn to fold origami from the artisans on hand, or simply watch as they work their magic on dragon candy and calligraphy scrolls. The little ones can keep busy in the kid's area, featuring crafts and traditional Asian storytelling. Meanwhile, local personalities will compete in the festive Dragon Boat Races. At day's end, the pulsing beats of the famed Japanese Taiko Drummers will accompany a fireworks show over the lake.

**AT LAST!** It might have taken longer than we planned, but it was well worth the wait!

Our June field trip to **Winnie Wu's** garden was a great success! 60+ members gathered together and were in awe of all that **Winnie** has done in her short time in Malibu. It was also a chance to enjoy one another's company, share in all the delicious food, and it was great fun to vote for our favorite dish. Congratulations to **Prateep Buranintu** for his delicious satay chicken and peanut sauce which took First Place. Kudos also to the delicious plum pudding that **Art Weissman** from the So Bay Chapter brought and **Phyllis Parker's** scrumptious lemon cake. **Winnie** walked away with two prizes, one for her sesame chicken and Chinese noodles. Can we have the recipes? Thank you **Winnie** for being such a wonderful and gracious hostess.

## ARE YOU PAID UP?

If you have not already done so, be sure to pay up your Chapter dues. Check your address label on the envelope *if it is showing 2004 and has a red dot* you need to send your check today. We don't carry unpaid members as long as we used to. And you surely don't want to miss out on any of the great speakers and field trips that **Lynn Maxon** has planned for us.

So make out your check for **\$6.00** to: **LA Chapter** and mail it to: **K. Payton** at 22275 Dardenne St. Calabasas, CA 91302-5869.

**Editor's Note:** Attached to this newsletter is an application for membership in our parent organization, **CRFG**. Please be sure your subscription is current. Perhaps, there is a neighbor of yours who would also like to join. Show him/her your latest edition of the **Fruit Gardener** magazine and encourage him/her to join.

If you are not a member, please sign up today. Remember, you **MUST** be a member of **CRFG** to belong to any Chapter.

Also included (on page 4) is a list of Nurseries that **Mitz Karahara** left with us at our last meeting. This is a great source of information.