

http://www.crfg-la.org

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LOS ANGELES CHAPTER

March/April 2015 Volume XX Issue 2

MEETING

Date: March 28th Time: 10:00 a.m.

Place: Sepulveda Gardens

16633 Magnolia Blvd.

Encino, CA 91316

Program: David Karp – Citrus Collection at UC Riverside

Read Words From Our Chairman for more details.

Attention All Members: If your last name begins with A-M please bring something for our March table. Since we are usually eating around noon, and even though we love all those sweet treats, please also consider a dish more appropriate for a lunchtime meal.

PROGRAM/FIELD TRIP:

Date: April 25th

Time: 10:00 a.m.

Program: Field Trip - Sylmar High School Agricultural Department

Special Guest - Tom Spellman from Dave Wilson Nursery

13050 Borden Ave Sylmar, CA 91342

Read Words From Our Chairman for more details about other important guests.

Attention All Members: The field trip will include a potluck and we are asking all members attending to bring food for the event.

Save the Dates

May 23rd - Sepulveda Gardens - Jose de Soto (from Hansen Agricultural Research Center-Caring for Fruit Trees During a Drought

June 27th - Field Trip - Jim Schopper/Bob Wholers - garden

 $\label{eq:confirmed} \textbf{July 25}^{th} - \textbf{Sepulveda Gardens - Lana Laskay/Urban Worms-on Vermiculture} \\ \textbf{—not yet confirmed}$

August 22nd - Field Trip

September 26th – Sepulveda Gardens

October 24th - Field Trip - Olive Tree Orchard tour and talk on Olive Oil Making-Buon Gusto Farms-Ventura area

November 28th - Sepulveda Gardens-Pomegranate presentation and tasting Ed Valdivia - hopefully no thefts from hungry squirrels - will prevent us from having a good selection of fruit to sample

December 12th - Sepulveda Gardens - Holiday Party

Words From Our Chairman



Dear Los Angeles Chapter members,

I'm excited! I've heard several people say our February meeting was great, just hearing chapter members share their expertise and experiences was wonderful. I think everyone learned something, I know I did.

Looking forward to our next two meeting I want to encourage everyone who can to please attend and invite neighbors and friends to attend. On March 21st David Karp will be our guest speaker. David is a freelance writer and photographer specializing in fruit. Over the past twenty years, his work has appeared in the Los Angeles Times, The New York Times, Gourmet, Smithsonian, Saveur and many other publications. He is also an associate in the Agricultural Experiment Station at the University of California at Riverside. He will bring a lot to the table. Don't miss it!

On April 25, we will be meeting at Sylmar High School. This will be the third annual Tree Symposium with Tom Spellman from Dave Wilson Nursery as our main speaker. Tom is always on the cutting edge when it comes to fruit trees. Also on hand will be Lloyd Cassidy from L.E. Cooke, Dan Nelson from LaVerne Nursery and Toby Lebron from Kellog Garden Products to answer questions. We will again have a fabulous raffle with plenty of fruit trees and garden materials. Finally we will end with a potluck lunch that everyone brings. Believe me you won't want to miss either one of these meetings. Hope you're as excited as I am. Best,

Jim Schopper - PS: To plant a garden is to believe in tomorrow. Audrey Hepburn

LOOKING BACK

By Debbie Schopper

January Meeting

Our annual scion exchange, one of the most



anticipated meetings of the year, again took place January at the Sepulveda Garden Center. Unlike the game Apples to Apples our tables were set up with scions that began with over a dozen varieties of apples and ended with the white sapote. In

between, were just about every fruit and variety of fruit you could imagine, including, but not limited to, apricots, avocados, cherimoyas,

citrus, goumi,
jujube, and
pomegranates.
Member Bill
Brandt
demonstrated how
to graft a scion to
a tree.



Member Betsy Young was presented with a

Lifetime
Achievement
Award. Betsy was
one of the people
responsible for
starting the LA
Chapter of CRFG.
Our meeting ended



with a plant sale and potluck lunch.

February Meeting

This month's meeting, held at the Sepulveda Garden Center, was a question and answer time. The LA Chapter of the CRFG has some of most knowledgeable members, who are always ready to share their experiences with those who ask. An example:

Q: What are members doing to conserve

water?

A: Members shared detailed irrigation systems Q: How can I rid my greenhouse of mealy bugs?

A: Buy chickens, or try worm castings planted in the pot w/plant, or soap and water

Q: What is the best way to juice pomegranates?

A: Place seeds in a freezer zip bag and roll w/a rolling pin. This led to a discussion on the best way to separate the seeds from the fruit. Several members shared how they either cut or score fruit and separate underwater or by hitting the fruit. The possible purchase of a hydraulic pomegranate press for chapter use was considered.

Other subjects addressed included the lychee, Saveh pomegranate, atemoya, and what causes some store-bought Haas avocados to be black inside.

Member Bill Brandt will head the high school program to teach hands-on grafting to students. If you are available to be a part of this program, please contact Bill at projdude@aol.com
We had visitors from south Australia and also CRFG members from the inland empire. An auction of plants and fruits followed the program, and of course, our shared luncheon.

HIGHLIGHTING MEMBERS

Welcome new members:

Bill Batta Edie Cole, Andy Johnson, Marietta Yoingco, and Jinghui Zhan. Our So. Australian friend is Robert White. If I have missed somebody let me know.

AT THE CORE OF THE GRAFTING PROGRAM

By Pat Valdivia



Bob Vieth has been a leading force in our CRFG organization. A member of CRFG since 1968, not only was he a President of CRFG and on the Board of Directors, he is Chairman of the Development Fund. Bob has been responsible for the Los Angeles Chapter's involvement in the unique High School Apple Grafting Project for the past 10+ years. Setting up this program has taking a lot of time and effort on his part. Bob has had to contact the high schools, get in touch with the horticulture departments and set up a schedule that would work for all participating. He, along with our volunteer team has then gone to local high schools to teach the students how to graft an apple tree and at the same time to stimulate their interest in growing fruit trees. Seven high schools, with a total close to 600 students every year have benefited from these demonstrations.

As Bob now steps down from leading the grafting program we really want to thank him for all he has done. Bob, you are truly the "Apple of our Eye"!

Thank you, Bill Brandt for taking up the reins on this wonderful program.

CRFG - TAKING PART: PAYING YOUR DUES

Catherine Diaz - Newsletter Editor

In the column *Looking Back* it was mentioned that Bill Brandt will lead the high school program to teach grafting to students taking over for

Bob Vieth. Bill has asked for volunteers to continue to assist with the grafting program at the high schools. These high



Future CRFG members.

school students are the growers of the future. Your participation is welcome.

There are a number of ways to **become involved** with the chapter. February's meeting was an example. Members shared their knowledge and

answered questions posed by those in attendance.

From time to time a question is posed in the newsletter and *members are invited to respond* for publication in the coming newsletter.

Several members have submitted articles and recipes for the newsletter. The newsletter becomes more interesting and reflective of our chapter when people share their knowledge. Please feel free to send any information you believe may be of interest to others.

This newsletter is distributed by the Los Angeles *chapter* of the greater/central *California Rare Fruit Growers Inc. (CRFG)*. In order to be a member of the chapter you need to be a member of the greater/central *CRFG* organization. Membership is open to anybody, in state or out of state. There are 18 chapters in *California* and several in *Arizona* and Texas.

The greater/central CRFG dues vary as follows:

	1 yr.	3 yrs.	Life
Regular	\$36	\$100	\$700
First Class mail	\$46	\$120	\$900
Electronic only (PDF)	\$25	\$70	\$500
Regular and electronic	\$46	\$120	\$900
First Class mail and electronic (PDF	\$56	\$150	\$1100

Foreign Membership rates are listed in the Fruit Grower and are available from CRFG, 66 Farragut Ave., San Francisco, CA 94112-4050 or at http://www.crfg.org

Los Angeles Chapter dues are \$6 a year. This is well below many other chapters in the state. Each chapter is self-sustaining.

Return on Investment
What the greater/central CRFG does for the chapters:

Publishes the Fruit Gardener magazine Arranges group liability insurance for chapter officers (this is a big one!) Sponsors the fruit shoot (do you know what this is?)

Provides a comprehensive web site for rare fruits (have you looked at this lately?)
Assists new chapters in getting started
Maintains resources to help chapters organize
Festival of Fruit

Provides IRS tax reporting to maintain nonprofit status for the organization and chapters Files paperwork needed to allow chapter raffles to be legal.

What our local chapter does

Maintain a level of funds from year to year, try
to have sufficient surplus to be able to support
important/worthy enterprises such as Steve
List's with the student horticulture
opportunities.

We also support the routine expenses of food service, awards and gifts, misc. other costs as well as the publication and distribution of the newsletter. The rather modest membership fee is greatly supplemented by the kindness, generosity and volunteer contributions of the members. For example, did you know that one chapter sets up a "tasting table" at their meetings? Members bring their fruit and request a small fee for the privilege of tasting. Our members contribute freely.

More than money your in-kind contributions such as the photography of Paul Kao, Deborah Oisbiod and Edgar Valdivia are immeasurable. Please, think of ways you can contribute to the efforts of the Los Angeles chapter of CRFG.

MEMBER Q AND A

A question was raised in the last newsletter about the state of a members Babaco tree after the frosty day we had and was illustrated by a picture.

Member Charles Portney responded with this information:

Q: What's Wrong with My Tree?

A: Babaco papayas are more frost-tolerant than tropical papayas and usually recover from a frost. Even in the 1998 freeze, none of my babaco plants died. They lost leaves, looked lousy for a time, dropped most of the fruit already on them, recovered in the spring and produced fruit higher up the stalk than before the freeze. I think it would take an extended freeze to kill a babaco if it was healthy to start with and at least a few feet tall.

This is all assuming that cold weather is the source of the problem for the plant pictured. In addition, Mountain Papaya is even more frost-hardy than the Babaco.

Thank you for your contribution, Charles, my tree is making a valiant attempt to recover.

Question from February meeting

Q: Can a mulberry tree be trained to become a fruiting weeping mulberry tree?

A: Yes. Prune branches that grow up and keep the branches that grow to the side.

If you have a question send it to me and I will include it in the next newsletter.

RECIPES

As we look forward to hearing from David Karp at our March meeting consider this recipe that I found online:

Grilled Salmon Blood Orange Citrus Butter

- 1 teaspoon grated zest and 3 teaspoons juice from one blood orange
- 1 teaspoon grated zest and 1 teaspoon juice from one Meyer lemon
- 1 teaspoon grated zest and 1 teaspoon juice from one lime
- 3 tablespoons minced parsley
- 1/4 pound butter, softened
- 1/4 teaspoon salt and pepper

6 salmon steaks

Mix first 6 ingredients. Transfer to a sheet of parchment paper and shape butter into a 6-inch log. Wrap and freeze about 30 minutes. Grill or broil salmon steaks, turning once until cooked through, about 5 minutes. Transfer one salmon steak to each dinner plate. Place a 1-inch slice of citrus butter on each steak and serve.

6 servings.

Kombucha

Last spring, at our field trip to Jerry Schwartz's garden, one of the visitors brought and shared some homemade Kombucha. If you are that person could you share more information or a recipe?

VOCABULARY FOR NEWBIES

I was interested in knowing a little more about our March speaker so I did an online search. Here are some terms and phrases related to him. If he references them, knowing the terms might inform your understanding. Maybe because I'm new to all rare fruit it just interests me.

- rosaceae crops
- · greening
- pomologist
- Dekopon
- Greengage plum
- Why blood oranges are colored as such.

REMINDER - PLAN AHEAD

