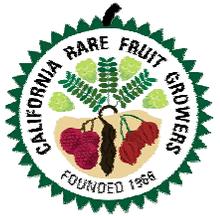


# YEAR OF THE OLIVE

## LOS ANGELES CHAPTER

May 2009

Volume XII Issue 3



<http://www.crfg-la.org>

Our beloved BOB GOLDSMITH passed away. Please see page 4 for details

### 2009 Chapter Officers & Committees

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#### Secretary/Hostess:

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Bob Vieth  
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### May Meeting

**Date:** Saturday, May 23, 2009

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

**Place:** Sepulveda Garden Center  
16622 Magnolia Blvd., Encino, CA. 91316

**Program:** - Charles Portney, a life member of our LA Chapter as well as the West LA Chapter, has a beautiful organic garden consisting of about 200 fruit trees and multiple herbs and spices. He also grows over a hundred variety of vegetables. At this meeting **Charles** will share his broad and deep experience with plant propagation.

Those whose last name begin with N-Z please bring something for our tasting table to the May Meeting

### June Meeting

**Date:** Saturday, June 27,, 2009

**Time:** 10 am

**Place:** Bill Brandt's garden 381 Pepperwod Ct. Thousand Oaks, CA

Bills home features a normal size city lot with 23 fruit trees squeezed in. Citrus, stone fruit, apples, one avocado, two pears, etc, but his stars are his lychees (3) plus two more in pots. And at least one may have fruit on it. And of course there are some vegetables, grapes, and some small surprises. You will see problems, solutions and innovation going on.

**Directions:** From LA: Go west (northbound) on 101 to Moorpark ROAD ( not 23 freeway to Moorpark). Turn right, go about 3.2 miles and go left on Dos Palos. Turn right on Autumnwood Dr. Turn right on Cherrywood Dr. Turn right on Pepperwood Court and go to 381.

From Camarillo: Go East on 101 to Moorpark road and go left and follow the same directions as above.

From 118 Simi Freeway: Go west through Simi Valley. Exit at Madera Rd. Make right at end of off ramp and in another right onto Madera Rd. Go 6.9 miles (name changes to Olson Rd. during this...keep going straight). Left at Moorpark Road, immediate right on Cherrywood Drive First left on **Pepperwood Ct.** Arrive at **381.**



## GUAIBAJAI

By ALFREDO CHIRI

*Guaibajai hexachlamis edulis* myrtaceae

Common names: guaibajaí, peach tree-do weeds, cherry-do-river-great, ivahai, pessego-do-mato, laranjinha, ubajaí, ibajaí

This bush is a South American native. It grows from São Paulo to the Rio Grande do Sul in southern Brazil. It still occurs around the Iguazu Falls on the Argentina side and in some areas of Uruguay. The plant possibly is a native of the area of the Iguazu Falls, growing in the forests and enclosed formations of the Parana River basin. Also, it has been found growing in the Mato Grosso's Amazonia Forest.

The guaibajaí tree is a large shrub, reaching 15 to 30 feet in height. Heavily formed by fast-growing shoots with multiple crooked ramifications, the trunk surface resembles cork. The stalks, when young, are light brown with few leaves, turning to a grayish-white with pinnacles of leaves.

The opposing leaves are narrow and tapering toward the apex and at the base. The leaves are mildly aromatic, and their points are translucent. Leaves, when young, are of a light green color. As they mature, reaching 5 to 8 inches in length, their color becomes a light green with a touch of blue.

The flowers are small and showy, forming in short-stalked clusters at the end of the branches. They are creamy white and fragrant, often used in the perfume industry because of the unique and pleasant odor.

The fruit pulp is sweet and stringy with a pleasant peach odor, varying in color from a yellow- white to orange-white, with a large single seed attached to a series of fibrous, thread-like filaments. At the early stages the fruit is light green, turning to a mustard-yellow color at ripening time, becoming 3 to 4 inches long and 2 to 3

inches wide, with a thin, irregular outer skin. It has some smooth lumps, similar to those in the papaya. The guaibajaí fruits are edible and are often used for the making of jelly and marmalade.

The guaibajaí tree is usually grown from seeds. Most are poly-embryonic, producing 4 to 6 plants per seed. They germinate in 20 to 40 days. Grafting is possible in some cases, but budding is not easily accomplished because of the hardness of the wood.

Guaibajaí trees grow best in deep, rich well-drained soil, but they tolerate sandy soils. A fertilizer of 14-14-14 slow-release is placed in a series of pits around the base of the tree. The pits store and gradually release the nutrients.



The **2009 Festival of Fruit**, hosted by the Redwood Empire Chapter, will be held from Wednesday August 12<sup>th</sup> through Sunday August 16<sup>th</sup> in beautiful Sonoma County. Although the theme is **Year of the Olive**, it's not JUST about olives. There will be 22 speakers covering many topics.

Keep an eye on the web site <http://festivaloffruit.org/> for more details.



## WAIT A MINUTE, A SCION EXCHANGE IN MAY?

As always January/February tends to be our most favorite meeting time-it is the GREAT SCION EXCHANGE. But folks, what about that delicious citrus fruit you are growing and those lushes avocados? The winter months are just not conducive to grafting for these popular fruits. Budding and grafting of citrus and avocados are best done in the spring or fall when the bark is easily separated from the wood. It should be timed to be early enough so that warm weather will help ensure a good bud union, yet late enough so that the bud will not begin to grow and

callus will not grow over the bud itself. . Avocados are best grafted in the spring when the bark is easily separated from the trunk. And so **we are asking that you bring in your tastiest cuttings from your citrus and avocados to our May meeting.**

The best citrus budwood is located just below the most recent flush of new growth; the best avocado budwood is located near the terminal end of shoots that have fully matured, leathery leaves. So once you have chosen your cuttings please keep them moist and bring them in labeled and ready to exchange with your fellow members. Oh and by the way, don't forget to continue saving those seeds and bringing them to exchange.

### **KUMQUAT TROPICAL CAKE**

(This recipe was requested from several members last month)

- 3 eggs
- 2 cups sugar
- 1 cup oil
- 1 tsp. cinnamon
- 1-1/2 cups chopped Kumquats
- 1 cup chopped nuts
- 1 20 oz can crushed pineapple (well drained)
- 3 cups flour
- 2 tsp baking soda
- 1 tsp salt

#### **DIRECTIONS:**

1. In a bowl, beat eggs, sugar and oil. Fold in dry ingredients and mix well.
2. Add chopped Kumquats, nuts and pineapple.
3. Pour into greased and floured tube pan.
4. Bake 1 hr and 15 minutes in a 350 degree oven.
5. Cool, remove from pan.

## **The Sepulveda Garden Fair is coming**

**up.** Please start potting some of your plants (in one gal. pots) and bring to our **LA Chapter** booth to sell. **Dick Watts** has faithfully manned our booth for many years, so plan on giving him a hand. It is a free event for the entire family. This event will be held **Saturday and Sunday, May 16<sup>th</sup> and 17<sup>th</sup> at the Sepulveda Garden Center.** Hours are from **9am-5pm.** This is our meeting site (along with other garden clubs and plant societies) so let's show our gratitude by supporting this event! In

its 24th year, this garden fair includes a bonsai show, plant / craft / garden item vendors, informational booths, food and a music festival. This will be the 4th year for the music festival featuring acoustic guitar music.

## **Welcome new member**

We want to welcome **Edward Slapczynski, Joanne Owen** and **Gloria Johnson** to our Los Angeles Chapter. We know you won't be disappointed by our friendly group, our interesting speakers and our wonderful field trips.



## **UP CLOSE AND PERSONAL**

Our wonderful 'hands-on' high school apple grafting program came to a close last month. Once again, under the leadership of **Bob Vieth**, this year's team including **Emory Walton, Lynn Maxon, Dick Watts, Daryl McMurrin, Jorge Pelaez, Michael Zarky, and Edgar Valdivia** inspired some 600 high school students to become involved with the joy of grafting.

Next year we intend to expand the full program at two schools in the Compton school district. A successful trial demonstration program was conducted this year by **Emory Walton, Jorge Pelaez and Bob Vieth.** We hope to recruit CRFG members who live closer to these schools to make this program a success.

We truly missed **Bob Goldsmith** and **Don Weber** on our team this year.



Gerry Katz describes one of his many plants.



### IN LOVING MEMORY OF BOB GOLDMSITH

Sadly, **Bob Goldsmith** lost his struggle with cancer and passed away Friday, May 8<sup>th</sup> at his home in Calabasas. He was 65 year old. Services will be held at Pierce Brothers Valley Oaks, 5600 Lindero Canyon Rd., Westlake Village, CA at 11:00 am on Tuesday, May 12<sup>th</sup>. Hopefully as many of you as possible will attend.

I know that Bob's family is most grateful for all of your prayers, kind words and cards that you have sent over the last year and a half. Please continue to keep them in your thoughts and prayers. If you would like to send your condolences to his wife Sherry, the address is 27077 Esward Dr. Agoura, CA 91301. The email address is r\_goldsmith@aol.com.

Bob Goldsmith, 65, was a retired Los Angeles County sheriff's deputy who began raising fruit in his backyard in 1976. He joined CRFG in 1999 and was Chairman of the Los Angeles Chapter from 2005 until 2008. After his two children were through college, Bob bought a second home on 8.25 acres, with 1,500 pear trees, in Hood River, Ore. He had hoped to move there permanently before he was diagnosed with cancer. He will be greatly missed by all who knew him.

What a wonderful field trip! The weather could not have been nicer, neither the group more enthusiastic, nor our wonderful host **Gerry Katz** more knowledgeable and exuberant in the beautiful setting of his home in Somis. As promised, our more than 50 attendees were awe inspired by **Gerry's** most magnificent array of fruits and vegetables. After a tour of almost two hours we then enjoyed a wonderful potluck lunch. Thank you **Gerry** and **Sandra** for making this day so unforgettable! Thank you members for all the delicious food

### CHERRY TIME

**Bill Brandt** had hoped our Chapter would be able to have a field trip up to a wonderful cherry picking farm near the Bakersfield area. Unfortunately, the season is about over so if there are enough people interested we will try to make it next year.

### ARE YOU PAID UP?

Please check the outside of the envelope when you receive your newsletter. If it has '2008' printed on the label, it means your '09 CRFG membership fees are due. \$36.00 will cover your 6 issues of the *Fruit Gardener* Magazine and 1 year to cover the LA Chapter dues. Please send your check payable to **CRFG LA CHAPTER** and mail it to: K. Payton 22275 Dardenne St. Calabasas, CA 91302-5869