

LOS ANGELES CHAPTER

May 2011 Volume XVI Issue 3

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

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May Meeting

Date: Saturday, May 28th, 2011

Time: 10:00 A.M.

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

Program: Charles Portney will speak about blueberries and other fruits that he has successfully grown. For you that are new to CRFG, **Charles Portney** is a Life Member of CRFG (based in the LA and WLA branches), Seed Saver's Exchange and Native Seed/Search as well as a member of numerous other horticultural societies. He has spoken extensively on basic organic gardening methodology, fruit tree propagation and blueberry growing with an exclusive focus on the backyard gardener. **Charles** gardens in a Southern California coastal garden, has approximately 200 fruit trees and berry plants and also grows up to 150 varieties of vegetables annually. **Charles** also frequently stops by at our Chapter meeting laden with wonderful plants which he generously donates for our plant sale. **Charles** wants to remind all of you to also follow his lead and bring in your plants to sell.

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

June Meeting

Date: Saturday, June 25th, 2011

Time: 10A.M.

Place: San Gabriel Nursery
632 South San Gabriel Blvd.
San Gabriel, CA 91776
626 286-3782 Website: sgnurserynews.com the website has a map and directions.

Program: We will be visiting **San Gabriel Nursery**. They have several unusual plants: blueberries, citrus, mulberry, stone fruit, as well as bamboo, orchids, roses, vegetables and much more. You will also receive a 10% discount on anything you buy. There are many interesting Asian markets in the area and if time permits we can also visit them. After the tour we will have lunch at the **888 Seafood Restaurant**, just a little way back toward the 10 Freeway. There is a private room and we can order all the dim sum we like. After lunch a visit to the **Hawaii Market**, a few blocks from the restaurant, might be possible. Many people have not experienced an oriental market with such a diverse selection of fresh fruits and vegetables.

A sign-up sheet will be passed around at the May meeting to see how many would like to go to the restaurant. It would also be wise to set up car pools for this field trip.

Chairman's Corner



Dear L.A. Chapter Members,

Greeting from Haiti! All is well down here. Talk about a tropical climate; it's like living in a hothouse! I'm loving the mangoes.

I want to talk about another warm area back in the states, Tempe, Arizona. That is the location of the 2011 Festival of Fruit, which is being held **November 3-6, 2011**. Hopefully, Tempe will be cooler in November. The festival is hosted by the Arizona chapter: www.azrfg.org at Arizona State University. I'm writing to encourage you to plan early and let's form carpools. If you fly, you may not be able to bring plants back to California.

There is a fruit photo shoot contest that offers free tickets to the festival, so dust off that camera and enter because you just might be a winner. I would like to see many from the L.A. chapter attend. It is the "Year of the Pomegranate." **Jeff Moersfelder**, a leading authority on Pomegranates from UC Davis, will be one of many guest speakers. There will be many pomegranate varieties for you on the tasting tables.

You can go to Arizona's website above or www.crfg.org and follow the links to register for the Festival of Fruit. You can also find out more information about entering the photo contest. In closing, I hope to see many of you at the 2011 Festival of Fruit.

Blessings,

Jim Schopper

Someone's sitting in the shade today because someone planted a tree a long time ago. - *Warren Buffett.*

In the spring I have counted one hundred and thirty-six different kinds of weather inside of four and twenty hours.

~Mark Twain

(Kind of sounds like our weather, doesn't it?)

Visit Descanso's 'secret garden' on National Public Gardens Day



Get a rare peek at Descanso's "secret garden"! **Friday, May 6**, is National Public Gardens Day. Descanso will mark the event with an open house from 9 a.m. to 3 p.m. in the Harvest Garden. Usually not open to the public, the Harvest Garden is reserved for use by students with special needs.

Established in 1962, the Harvest Garden provides these students with educational enrichment and the therapeutic benefits of hands-on gardening, cooking and crafting. Activities on National Public Gardens Day include guided tours, garden crafts and a nutritional lesson. Admission to this event is free.

Descanso Gardens is located at 1418 Descanso Drive, La Cañada Flintridge 91011, near the intersection of the 210 and 2 freeways.

Some Thoughts On Sharing

(The following is a wonderful suggestion from one of our newer members. Please email me if you would like to participate in sharing your inventory with other members- I will then make these lists available to those participating- Editor: pat_erati@yahoo.com)

I think it would be very beneficial to most of our members if we circulated or made available for circulation a list of our fruit trees. I personally keep a list of my trees that I update periodically which I would be willing to forward to any other member in a pdf format. A newsletter might contain a link to members who were interested in listing their fruit trees. Knowing what other members had in their yards would enable us to accomplish a number of objectives. In the first place we

would have an immediate source to learn more about how that tree grows in the area of that member, which may or may not be similar to our own, how long it took to fruit, whether it is a good producer, etc. If it is a fruit tree we are interested in purchasing ourselves, it would be helpful to find out where another member acquired it, size of container, price, etc. That information would save invaluable time and effort instead of each member reduplicating what someone has already done before. In the event the member doesn't want to purchase a tree but instead was interested in scion wood or cuttings he/she would have a source for that as well. While our scion exchange is a great opportunity to obtain scion wood many of the fruit trees we are interested in replicating are dormant at different times and it would be better to obtain the scion/cuttings closer to when they are really needed as opposed to keeping them in a moist environment sometimes for many months. Another advantage to exchanging this information is that it creates a more "active" membership in that members would be encouraged to contact other members for information, scion wood/cuttings and would probably see additional member gardens in the process.

Sincerely,

Mark D. Michelson

PACAY



By: Alfredo Chiri

PACAY - *Inga feuillei* - Fabaceae

Common names: Ice-cream beans, Pacae, Guarma, Guamo, Rabo de Mico

The Andean "Pacay" is widely grown in highland valleys as well as in coastal lowlands of Perú and Ecuador. The tree pods have been favorite snacks for their sweet, mealy pulp and are eaten as fruit. The species has also been introduced across most of

tropical South America, Panama and Costa Rica. The tree is most widespread in areas without a dry season (Andean South America, western Brazil) or with a dry season of 3 to 4 months and minimum rainfall around 1200 mm.

In South America this tree is often employed as a shade tree in the coffee and cacao plantations.

The Pacay pods have been called in English the "ice-cream beans" because they are reminiscent of cotton candy.

The Pacay tree grows up to 51 feet tall, with broad spreading crown. The bark is pale gray, and the trunk is cylindrical to 12 inches in diameter. Branching starts at 3 to 6 feet from base, forming a broad, flat, moderately dense canopy. Leaves are once pinnate, up 4 to 12 inches long, with 4-6 pairs of opposite oval leaflets. Between each pair of leaflets they are separated by a winged rachis.

Flowers are fragrant, solitary, arranged at the tips of stems or solitary in upper axils. Corolla is silky. The tree may flower throughout the year, but in regions with a short dry season it is most likely to flower at the beginning of the wet season.

The fruits are ribbed, cylindrical pods, straight or spirally twisted, up to a yard long, occasionally even longer, and 1 to 2 inches in diameter. The fruits contain fleshy green seeds (1 inch long) in a sweet, white, cottony pulp. Seeds sometimes begin to germinate in the pod. The pods do not ship well. The seed storage is very poor.

The Pacay tree can tolerate short droughts. The tree is tolerant of acid soils, outgrowing many other leguminous trees under such conditions. It is a forest gap generator, and although seedlings often establish themselves in the shade of other trees, it needs light to grow and flower. In the forest it becomes a canopy tree, but it is also common in secondary forest.

Like most legumes, the Pacay trees fix nitrogen and improve the soil around them. The litter is high in organic nitrogen, lignins and polyphenols. It is slow to decompose but provides a long-term build-up of organic nitrogen.

News flash! Glen Woodmansee will be speaking on the pineapple guava with some new video clips on **Saturday, May 14, at 10:00 a.m.**, at the **Ken Edwards Center (1527 4th Street, Santa Monica**, between Colorado and Broadway. There is underground parking). Watch how the world's most successful feijoa grafter, videotaped in New Zealand, demonstrates her technique! Take a tour of New Zealand in a camper van, discovering their delicious feijoa varieties! Glen successfully brought back some of their plants, so bring your import questions if you want to try it yourself. Los Angeles Chapter Members are invited to attend!

THANKS FOR YOUR GENEROSITY

There are many extremely generous member-contributors in our chapter, who have shown enormous kindness to all of us and the CRFG mission. We'll only identify a few people below, but please know we thank each and every person who has helped keep our chapter healthy!

Ken Tate always brings beautiful books for us to sell. Whenever **Charles Portney** visits our chapter, he brings a wealth of interesting and vibrant plants. Like **Ken Tate**, sometimes he is at the meetings only long enough to drop of what he has brought. Additionally, we enthusiastically thank every single one of you who has brought one or more plants or other items for us to sell. Every single thing reflects someone's thoughtfulness and effort for our group, and each donation enhances our chapter's viability and strength. (And we know who you are!)

We'd like to call special attention to how generous acts lead to more of the same: A couple of months ago **Bob Vieth, Bill Brandt** and **Daryl McMurrin** went to **Lynn Maxson** and **Joan Hidalgo's** home to prune the many plants that **Lynn** left behind. **Joan** was so grateful and touched that she made a generous monetary contribution to the chapter, to be used for other generous-spirited charitable purposes.

Finally, **enduring thanks to all you past and present volunteers who do chapter work.** That includes the people with official chapter "jobs" and also to the many of you who do the rest of the work, and to those who allow us to visit your homes and who tell others about our organization. It all counts! Our chapter recognizes and appreciates you all. It is this kind of heartfelt

sharing that gives our chapter vigor and purpose and humanity year after year, and attracts the good people who choose to join us!

MANGO LIME ICE CREAM

- 2 1/4 cups mango(ripe) diced and peeled
- 1 1/2 cups Sugar
- 1/4 cup limes juice freshly squeezed
- 2 tablespoons lime zest
- 2 cups milk
- 5 egg yolks
- 1 cup whipped cream

Combine mango, 1/2 cup of sugar and lime juice in a non-metallic bowl. Cover and refrigerate for 1 hour. Make a custard by scalding the milk in a 2-quart saucepan.

Whisk the egg yolks and 3/4 cup sugar in a mixing bowl. Add the hot milk in a thin stream while whisking.

Return the mixture to the pan and cook over medium heat, uncovered, until thick enough to coat the back of a wooden spoon, about 3 minutes. Do not let it boil. Strain into a bowl, and let cool to room temperature.

Stir the mango mixture into the custard mixture. Stir in the cream. Taste for sweetness and add more sugar if desired. Freeze in an ice cream maker, following the manufacturer's instructions.



LLyswen Franks presented a very informative presentation during the tour to her home in April.

Congratulations to **Marjane (Margaret) Frane** on her new position as CRFG President. Our Chapter offers all our support as she assumes this important role