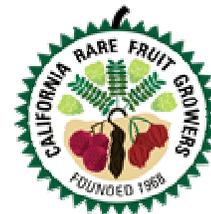




# LOS ANGELES CHAPTER

November 2005    Volume VIII    Issue 6



## 2005 Chapter Officers & Committees

### Chairman:

Bob Goldsmith  
818 889-6875  
r\_goldsmith@sbcglobal.net

### Treasurer:

K. Payton  
818 222-7556

### Newsletter Editor:

Pat Valdivia  
805-5846244  
[pat\\_erati@yahoo.com](mailto:pat_erati@yahoo.com)

### Program Chairman:

Lynn Maxson  
805 527-3912  
lmaxson@pacbell.net

### Historian:

Emory Walton  
805 497-8835  
emoryw@adelphia.net

### Special Events:

Richard Watts  
805 484-3584  
edew@adelphia.net

### Membership:

Anita Drapkin  
818 888-8630

### Food Coordinator:

Chris Warren  
818 362-8537  
christinewarren@med.va.gov

### Plant Sales:

D. Payton  
818 222-7556

## November Meeting

**Date:** Saturday November 26, 2005

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

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

**Program:** Our speaker will be **Vicente Garcia**, a very knowledgeable botanist with Brokaw Nursery. He will speak on the current status of the clonal rootstock (rootstock on rootstock) method. This is a very modern method of grafting.

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## December Meeting



**Date:** Saturday, December 10, 2005

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

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

**Program:** Let's get in the holiday spirit and celebrate! Following a short meeting we will have a pot luck luncheon, just as we did last year. So please bring a main dish, salad, dessert or appetizer to share with us. We will provide the paper goods and drinks.

1. One of the topics we wish to discuss is relative to our annual scion exchange. This is not only an opportunity for acquiring rootstock, it is an opportunity to reach out to the public and entice them into joining CRFG.

2. It will also be a time to look ahead and engage in some long term planning. So please come with your ideas for topics of interest and field trips that you would like to see covered, as well as any other suggestions you might have to make our Chapter an even more viable group.

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## THANK YOU, THANK YOU

The October field trips to Twyford Labs and Beylik Farms turned out to be absolutely fascinating. Over 40 people showed up bright and early that Saturday morning and began the tour at the Twyford Lab. **Peter Tolley** who is the plant manager there, gave an outstanding description of what is involved when you have a great plant that you want to "photocopy". As the largest producers of plants via tissue culture, Twyford is the place to genetically insure that you will have the identical plant growing from your mother plant. This process is not simple. It takes 9 months to a year from start to delivery to accomplish this feat. After a wonderful hour and half tour of the facility, we then drove to our  
(cont'd on page 2)

(Field Trip cont'd from page 1)



Scott Beylik and Peter Tolley

next stop, Beylik Farms. We were greeted there by **Scott Beylik**, owner of this family business, who took us on a tour of his farm. There are rows and rows of plump and juicy tomatoes ripening on the vine. (over 4000 plants) But, these tomatoes are not grown the way you may think. They're all grown hydroponically in a greenhouse. Quality is a top priority for Beylik so next time you are at your local Farmers Market look for them there. Beylik produce is sold exclusively through Certified Farmers Markets from Santa Barbara to Los Angeles. Thanks again to both **Peter Tolley** and **Scott Beylik** for taking time from their busy schedules to share with us their knowledge and expertise.

**LÚCUMA – Pouteria lucuma – Sapotaceae ‘Lúcuma de seda’ donated by: CRFG/Silver and planted in 1985 (r.f.-08)**

**‘Lúcuma de palo’ donated by: Alfredo Chiri and planted in 1998(r.f.-08) in the Fullerton Arboretum and are growing there now and producing fruit.**

Common names: (Lúcuma de seda) Lúcuma verde, Rujma, Lúcuma, Lucma. (Lúcuma de palo) Lúcuma amarilla, Rucma, Lúcuma, mamón.

**This article was submitted by Alfredo Chiri**



Lucuma de seda

**‘Lúcuma de seda’** and the **‘Lúcuma de palo’** are the most popular varieties among Peruvian natives. The **‘Lúcuma de seda’** has a high content of water and is eaten fresh, while the **‘Lúcuma de palo’** is dryer and is used primarily to make ice cream.



Lucuma de palo

The **Lúcuma de palo** fruit is yellow in color and appears to have originated in the Peruvian coastal valleys at the base of the Andes hillsides. The golden color of the fruit is unique to this Peruvian native

tree. There are very few cultivars left in Perú that contain this golden characteristic, and they are carefully cared for and guarded by a small select group of Inca descendants. The Inca descendants still consider this fruit to be an important part of their belief in Sun worship, and they believe that the fruit captures the sun's rays at the time of sunrise. The Spanish during the Inca conquest believed that the Indians had found a fruit that contained gold, and

the ingestion of the fruit would allow them to carry the gold within their bodies to a distant and secret place, which the Spaniards called "El Dorado."

The **Lúcuma de seda** fruit is green in color and has a bright orange to yellow, dry, mealy pulp. This specie is native to the highlands of southern Perú and Bolivia.

The tree is an evergreen with a straight trunk, up to 30 cm in diameter. The bark is light brown, thick and rough. This attractive tree ranges from 25 to 50 ft (8-15 m) in height, has a dense, rounded crown with drooping branches, and copious milky latex. Growth is slow and resistant to wind and salt air.

The evergreen leaves, clustered at the tips of small branches, are obovate, the tips reaching 2 m from the trunk. Before it flowers, many of the previous year's leaves are shed to make room for new growth. The leaves are alternate, dark green at the margin.

The flowers are unscented, borne singly in the leaf axil or leaf scars with 5 greenish sepals, ovate, outer densely hairy with rusty hairs and 5 whitish petals, fused below to more than half way, forming a barrel-shaped tube.

The fruit is oblate, from 6 to 7.5 cm long, 6.5 cm in diameter, weighing between 90 to 160 grams, with thin, delicate skin. The smooth skin is marked at the base by a persistent calyx and toward the apex by a ring of wrinkled tissue. The fruit at the early stages is green, turning to a brownish-green. Then as the **‘Lúcuma de palo’** fruit matures, it becomes bright yellow with an orange tint aging to a dark reddish-brown, while the **‘Lúcuma de seda’** stays green with a reddish-brown tint. The mealy pulp is bright yellow, firm, dry-to-juicy, very sweet with the flavor of an apricot-mango combination. The fruit has one seed that is rounded or broad-oval, glossy, dark brown color with a whitish hilum on one flattish side. The seed is contained in a separate loculi. The ball-like endosperm separates easily into two uneven, convex cotyledons.

Mature trees withstand temperatures between 40°F. - 100°F., and prefer open yard sun. Its climatic requirements are roughly comparable to those of lemons. The tree will grow in a wide range of soils and will grow well in areas subjected to occasional dryness. It tolerates seasonal rains well, but not water logging. The tree best adapts to sandy or rocky sites and needs well-drained soils. It tolerates moderate salinity. However it thrives in soils high in organic matter.

If temperatures are predicted below 40°F, cover with a blanket if the plants are small (less than 2 feet). Otherwise they can survive short frosts. Some burning at the tips

(Lucuma cont'd)

would appear during the cold winters, but that is normal. The leaves will be replaced with new ones.

No serious diseases are known to be of sufficient importance to require control measures. Trees are very resistant to pests and diseases in the adult stage. Snails and grasshoppers are "nippers" of the leaves in young trees, but as they grow older, the rich latex will discourage them. Heading-back should be used primarily to promote lower branch growth. Tree should be limited to no more than 3 main branches from the base trunk. Cut all secondary branches below 2 feet. Water at least twice a week in sandy soils, weekly in rocky soils and loam soils.

Germination will start about 30 to 60 days after sowing fresh seed. In about one month the seedling attains a height between 3 to 6 inches, which suggests relative slow propagation. Although growth is slow, the lúcumá is reputed to start producing in 6 to 10 years. Experiments in grafting and seed-grafting are ongoing in Perú, but data is not available at this time.

High temperature (100°F+) during harvest time will precipitate dropping of the fruit. High hot winds will burn the leaves' margins on the wind side; there is no damage to the tree. The fruit falls to the ground shortly before fully ripe. It is advisable to pick the fruits to avoid damage. Such care allows the fruit to be stored for up to 10 days.

To date, the flavor of the lúcumá has not been chemically synthesized, thus creating a plus for new cultivars. The high quality of the fruits will depend on the knowledge of pollination agents and process and all details of its cultivation.



## AGRO-TOURISM

(When planning that next vacation you might consider the following possibilities)

The world is rapidly changing from a reliance on primary production or manufacturing based economies to networks of businesses and communities whose principal product is the provision of services. As for international tourism nowadays, tourists mostly like to seek new and pleasurable experiences unique to that

destination. Agro-tourism, as part of fast-growing tourist industry, is able to offer visitors a whole range of activities that will bring them close to agriculture and 'Mother Earth', whose rich, fertile soil provided human sustenance throughout its colorful history.

The agricultural sector for tourism has become popular especially to city dwellers who wish to have a taste of rural life. It provides them the opportunity to see and learn something different — something that their forefathers have had the opportunity to experience without any hassle.

"Pick-your-own" fruit attractions have been a popular short-term farm tourism concept for years, while other farms have developed the attraction for their fruits into more long-term farm stay or accommodation attractions. Mainly, the objectives of the agro-tourism industry are to conserve rare and exotic fruit trees; to educate and promote to the visitors the gift that the land is blessed with; and to make a positive contribution towards agriculture and eco/agro -tourism amid the intensive development in rural areas.

Most of the tour packages include:

### Fruit Package

Tourists may eat as much as they can from all the fruits available in the showroom.

### Fruit Tasting

The farm guide will explain about all the fruits available in the showroom, and tourists may have the fruits sampling included.

### Farm Visit

This will be a farm tour which will be guided by the farm-guide with explanation along the way. This will take about ½ -1 hour for the whole journey. At the end of the tour, tourists will be served with fruit sampling.

In Malaysia, **Tropical Fruit Farm** and **Desaru Fruit Farm** are well known agro tourism destinations.

Developed in 1993, Tropical Fruit Farm is situated at about 800 ft above sea level on the hilly terrain of Teluk Bahang, Penang and the orchard covers 11.4 ha planted with many varieties of tropical fruit.

**Desaru Fruit Farm** is situated in the southern state of Johor; its farm of 45.5 ha; about 22.8 ha are planted with Honey Mandarins, and the rest is planted with calamansi, belimbi, clonal durian, wax apple, Ciku, Jambu Madu/Mawar, Seedless Guava, Rambutan, Pulasan, Cempedak, hog plum, Papaya, Bread Fruit, Dragon Fruit, different varieties of mango and other local fruits.

In Australia, the 16-metre long pineapple - **The Big Pineapple** - is Australia's tourism icon, and is the attraction in the pineapple growing area in Queensland. This farm is famous for its fruit and ice-cream parfaits. (cont'd on page 4)

Another place to visit is the **Cape Trib Exotic Fruit Farm** situated at Cape Tribulation in Daintree, far North Queensland, Australia. This farm offers Bed & Breakfast and a fruit tasting tour of a permaculture orchard.

New Zealand is well-known for its **Kiwi Fruit World**, while China's Shanghai has opened the world's largest peach orchard to tourism. The activities offered here includes sightseeing peach blossoms, eating a peach blossom dinner of local flavor, bathing in a peach blossom hot spring and visiting historic sites.

In Cyprus Island, **The Cyprus Countryside** is endowed with inexhaustible historical and natural sights, generously revealed to the visitor. Its traditional villages enhance and complement a wonderful natural environment, with their local character, traditional architecture and village planning.

Tourism looks to soon becoming the world's most economically productive industry. However, tourism is not a static industry in itself; changing trends and travel markets indicating the desire to experience travel destinations at a more intimate level, have given rise to a series of rapidly growing special tourism sectors. The development of any tourist attraction requires careful planning and market research and continued effort to satisfy market requirements.

The ever growing tourism industry will continue to present demands for creative cultural attractions, in which potential tropical and subtropical fruit based attractions may find a lucrative market share.

#### Sources:

- 1) *Proceedings of the International Technical & Trade Seminar on Tropical & Subtropical Fruits*
- 2) *Desaru Fruit Farm, Johor*
- 3) *Tropical Fruit Farm, Penang*

#### Website:

[www.desarufruitfarm.com.my](http://www.desarufruitfarm.com.my)

[www.tropicalfruits.com.my](http://www.tropicalfruits.com.my)

[www.agrotourism.com.cy](http://www.agrotourism.com.cy)

## DONT FORGET YOUR DUES

If you have not already done so, be sure to pay up your Chapter dues. So make out your check for **\$6.00** to: **LA Chapter CRFG** and mail it to: **K. Payton** at 22275 Dardenne St. Calabasas, CA 91302-5869; or if you like, you can pay in advance for a couple of years.

## LOOKING BACK on 2005

**JANUARY:** Scion Exchange and Grafting Demonstration

**FEBRUARY:** Show and tell

**MARCH:** **Dan Bayer**-mulberries

**APRIL:** Show and tell

**MAY:** Grafting demonstration by **Mits Karahara**

**JUNE:** **Winnie Wu's** home

**JULY:** **Bob Vieth** on Faulkner Farms/**Edgar Valdivia** on the Fruit and Spice Park Conference

**AUGUST:** **Paul Fisher/ Quail Gardens**

**SEPTEMBER:** **Dr. Greg Partida** on subtropicals

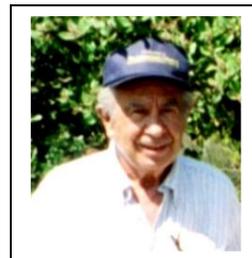
**OCTOBER:** **Twyford Lab/ Beylik Farms**

**NOVEMBER:** **Vicente Garcia**-on clonal rootstock

**DECEMBER:** Gearing up for 2006/Pot luck

## Trick or Treat

Halloween may have passed, but we are always ready for some treats. So if your last name starts with the letter **M** thru **Z** be sure to bring something for our tasting table.



### Rest in Peace

Many of our new members may not recognize **Ron Kadish**, but he was a very active CRFG member up until a few years ago.

Those of us that did know him, were saddened to hear of his passing away September 27<sup>th</sup> of this year. **Ron** was born in Israel and held a PhD in Horticulture. He worked in the United States and was very active in promoting the jojoba plant. He was one of the pioneers in working with the cherimoyas and the pitayas. Fifteen years ago he had a heart transplant and always joked that was the reason for his youthful energy. He holds a special place in the heart of those that knew him.