



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

LOS ANGELES CHAPTER

2019 Volume XXIV Issue 5

SPECIAL WORKING FIELD TRIP:

Date: September 28, 2019 at 10:00 am

Place: Private residence in Camarillo

CHAPTER MEMBERS ONLY!

Bring your garden gloves, bring your tools, bring your LA Chapter Spirit!! Thanks to the inspirational idea of our past Chairman, Jim Schopper, our Chapter will devote one field trip each year to help out a member with their garden. This month, Edith Watts's garden is our target. We will get our hands dirty and, under the direction of Edith, we will help trim, prune, weed or do whatever she would like done. After all the hard work, we will all be treated to pizza and drinks, courtesy of the Chapter. (Please also see the "Want Ads" at the end of this newsletter!)

FIELD TRIP: Special dual field trip to the homes of Lewis Perkins and Charles Portney

Date: October 26, 2019 *****NOTE SPECIAL TIMES*****
9:00 am first tour, then switch for 10:45 am second tour

Place(s): Two private residences in Santa Monica

CHAPTER MEMBERS ONLY!

These gardens are not to be missed, but because of space issues you MUST sign up to be allowed to visit. Only a total of 45 people will be allowed to attend. We will have to break up into 2 groups, alternating groups between visiting Lewis' garden and then Charles' and vice versa. Please email Pat Valdivia at program@CRFG-la.org if you wish to attend. Pat will then get back to you with which garden you will be starting at. These numbers will be strictly adhered to, so Please sign up as soon as you can.

Lewis Perkins: Lewis is growing everything from pitanga and chamba, cherry of the Rio Grande, macadamia, feijoa, sapote, ginger, coffee, mimosa, moringa and on and on. He also has quite a collection of herbs: oregano, salvia, purple sage, horseradish, and curry.

Charles Portney: For members who will visit for the first time, Charles has about 200 fruit trees and berry plants and grows 150-200 varieties of vegetables. He also grows a number of herbs and spices. From all the plants that Charles has so generously donated in the past you probably imagine a huge nursery-like propagation area. However, you will be very impressed and surprised to find a rather small but well-organized area where Charles produces the many plants he has contributed to our plant sale.

A special treat on this visit will be a display of flower sculptures in Charles' garden made by his daughter Becky. She has shown her work at the UC Davis Art Department and the Davis Arboretum. One of her sculptures is on the cover of a book for a collection of short stories. You can get a little preview of Becky's work on her web page: rebeccaportney.com

Remember these are private homes, please do not bring pets or children.

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SAVE THE DATES -

CALENDAR FOR 2019 LA CHAPTER

- November 23 Sepulveda Gardens - Steve Murray
- December 14 Sepulveda Gardens

Our Chairman Tony Stewart



It is with broken hearts, sadness and devastation that we share the unforeseen loss of life of our beloved Tony Stewart. Tony passed away on September 9, 2019 at approximately 2:30 a.m of stroke. Family and friends were able to say their goodbyes and filled his room up with love and he passed peacefully.

LOOKING BACK

By Deborah Oisboid, Editor

July Meeting

The meeting started with an introduction of new members and guests.

Edith Watts offered members a chance to obtain rare fig trees. Details for purchasing the trees can be found in the "Classifieds" at the end of this newsletter.

Penny Kole spoke to us about the upcoming Festival of Fruit in Arcadia on August 16 - 17 - 18.

Emory Walton presented our Scholarship winner. (See article below.)

Charles Portney introduced the tremendous variety of plants offered for the day's Silent Auction. The collection of more than 100 plants included rose apple, loquats, Surinam Cherry and Cherry of the Rio Grande, Naranjilla, sugar cane, papaya, pepino, blackberries, epazote, artichoke, chocolate mint, mulberry, and several succulents and cacti.

Deborah Oisboid shared information of the Mel-O-Dee nursery in Chatsworth going out of business.

Bill Brandt announced he successfully used stuffed animals to "defeat" the rats who would steal fruit from his trees. (See article below.)

Our guest speaker, David Karp, is a scientist and journalist also known as The Fruit Detective. He gave a fascinating and tremendously detailed speech on fruit hybrids, definitions, misconceptions, and interspecific crosses. Some of the facts we learned include:

- There are three types of hybrids: (1) **F1**, which is a cross from 2 inbred parental lines. An example is F1 hybrid corn; (2) **Intraspecific** which are open pollinated, or possibly from specific parents, such as the O Henry Peach; And (3) **interspecific / intergeneric** crosses, which are crosses from different species or genera, such as Loganberry.
- Many people have negative connotations of hybrids, but that is usually because of patent issues, not the actual breeding of hybrids.
- The main advantage of a hybrid is that a monoculture cannot produce ALL possible desired traits. F1 vigor depends on heterozygosity.
- Most fruit are already hybrids. Plants with short reproductive cycles are best suited for F1 hybridizing. F1 hybrids need parents with stabilized genetics in order to consistently reproduce the appropriate plant.
- A graft hybrid, such as the Bizzaria of Florence, is a chimerical fruit which shares traits of both parents. Somehow the genes become mixed at the actual graft site.



- The basis of almost all citrus varieties are the pummelo (*Citrus maxima*), mandarin (*C. reticulata*), citron (*C. medica*), papeda (*C. micrantha*), and kumquat (*Fortunella* spp.). All others are hybrids of these parents. For instance, the satsuma mandarin (which is close to being a "pure" mandarin orange) is 83% Reticulata and 17% Maxima.
- Stone fruits can all be hybridized with each other (such as Pluots, Apriums, Cherums, plumcots, and dukes - the last item being a cross between sweet and tart cherries).

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August Meeting - Cancelled in Flavor of the 2019 Festival of Fruit

We hope you had a chance to attend our local Festival of Fruit over the weekend of August 16 - 18, held at the L.A. Arboretum and The Huntington Library with field trips throughout the San Gabriel, San Fernando, and Simi Valleys. With guided and self-guided tours, many presentations, and plant sales, it was quite an event!

CRFG 2019 Scholarship Winner: Miriam Lara



Congratulations to Miriam Lara, our CRFG Scholarship winner for 2019! (Shown here with her agriculture teacher, Mirian Baltazar.)

Miriam attended Ulysses S. Grant High School in Van Nuys, where she was the president of the LA Section FFA as well as president of her school's FFA chapter.

She has taken courses in Landscaping, Ornamental Horticulture, Floral designs, and Floral Occupations.

When she was her Teacher's Assistant (TA), she helped special education students in small group projects, made floral arrangements for various events, helped to set up plant sales and helped to clean the agriculture area after school.

She learned how to graft a fruit tree this year from our own CRFG grafting team.

Over the last year, she grew strawberries, grapes, tomatoes, tangerines, and lemons in her agriculture class. This was part of an End Hunger program which provided the produce to her classmates so they would not be hungry and would have access to fruits and vegetables during school, after school and even at home.

Miriam wants to study agriculture and teach other people about agriculture. Her academic goals are to go to Pierce College, complete her A-G requirements and earn an associate's degree, then transfer to a 4-year university.

She wants to major in international agriculture. She worked with the Los Angeles Beautification Team, which provides free street and yard trees for Los Angeles residents.

On that team she has planted trees and cleaned city streets. When she was attending school, she worked 8 hours per week, and even longer on weekends and during holidays.

We wish Miriam all the best in her future agricultural and other pursuits!

Rats! A Critter Defeater

by Bill Brandt

Here's a unique method to stop rats from stealing the fruit from your trees.

Three years ago we babysat our grand pup. We put a beach towel in the bottom of her crate where she slept every night for two weeks. When we gave the dog back to my daughter, I put the stinky towel on my grape arbor. No critters ventured into that arbor that summer.

More recently, I put cone shaped collars on the trunk of my fruit trees. Next, I put two stuffed plush animals and two cloth

(stuffed) snakes in the dog's bed for odor absorption. After several days allowing them to pick up the scent, the stuffed animals were placed in the trees.

The towel from three years ago smelled a lot more than the stuffed animals that only spent a couple of days with the current pup. However, both methods stopped the thefts entirely.

I don't have squirrel problem, so I can't promise it would work on them.

Cultivar Search – Your Help is Needed!

By Deborah Oisboid, Editor

I was fortunate to attend the 2019 Festival of Fruit this August. One of the lectures I attended at the Arboretum was Fruit Variety Registration Program, And The Methods Of Cultivar Identification by Marta Matvienko, PhD. I learned that the CRFG has had a cultivar registration program since the early 1970's, with the goal of tracking germplasm and assisting in popularizing new varieties.

Registration requirements were/are simple. Any CRFG member in good standing may apply for the registration of a new variety. There must be at least one superior characteristic such as improved fruit quality, regularity of bearing, hardiness, minimum chilling requirement, or vigor. The new cultivar may be a seedling, a sport or a mutant bud which has characteristics distinct from the parent plant(s). However, no already-named cultivars should be submitted for registration.

Although more than 70 new fruits were registered by 2003, the program stopped for a while. Marta and several others are working to revive it: they are doing significant research into previously registered varieties and attempting to locate as many sources for as many cultivars as possible.

Sadly, we may have lost dozens of named varieties already. Marta showed several lists of those she was trying to locate, asking us if we knew of anyone who was growing them as named varieties. Here are a few varieties she is trying to locate again:

Registration Year	Type	Name	Applicant
1988	Apple	Konstan	Sally Konstan
2000	Apricot	Rosie's Delight	William Kloppe

1993	Asian Plum	Ruth's Sweet Heart	Robert L. Grindstaff
1974	Avocado	Creamhart	Orrton Englehart
1992	Blackberry	Findley Thornless	Lee L. Findley
1988	Starfruit	Florita	Den/Pat Kearney
1986	Cherimoya	Libby	Rudy Haluza
1971	Cherimoya	Dorothea Wilkinson	Dorothea Wilkinson
1988	Grape	Sweet Gracie	Dorothea Logan
1999	Kei Apple	Arcadian	David Silber
1992	Peach	Pink Baronesse	Carol O. Aguilar
1985	Pineapple Guava	King	George F. Emerich, Jr
23001	Pomegranate	Prideful	Sassin John Charter
1990	Pitanga Tuba	Say Shat	John M. Riley
1985	Strawberry Guava	John Riley	C.T. Kennedy
1970	White Sapote	Edgehill	Paul Thomson

I applied to register my "Stroz" fig tree at the end of August, and will let you know how it goes in a subsequent newsletter article. I requested a registration form, then filled it out with details of phenotype (what it looks like, dimensions, ripening season, what makes it special, etc). The form also requests a list of multiple growing locations. (Marta recommends having multiple locations, to prevent loss to future generations).

Anyone else interested in registering their own cultivar can request Marta's email address from the newsletter editor (editor@crfg-la.org). You can also use that email to let her know if you can help locate some of the missing cultivars. Good luck, and thank you!

<https://tinyurl.com/CRFGcultivarSEARCH>

Calculated Gardening

Excerpted from <http://gardenprofessors.com/fertilizeornot/>
WARNING: this article contains mathematics!

There are six soil macronutrients, which plants use in large amounts. The main three are Nitrogen, Phosphorous, and Potassium (N, P and K). The other three macronutrients are Magnesium, Sulfur, and Calcium.

Soil micronutrients are needed in much smaller amounts. Those nutrients are Boron, Copper, Chlorine,

Manganese, Molybdenum, and Zinc.

The easiest way to know what plants crave, or at least what they are lacking, is to do a soil test. If you've had your soil tested by a lab (much more precise than DIY test kits), you'll learn the level of each tested nutrient in your soil. If the test says that the nutrient levels are normal, you don't have to add anything. If it says you need one nutrient or another, you'll need to add it to your garden or around the plant.

Your soil test results will usually tell you to add nutrients in pounds per square footage.

Soil Analysis

Sample ID: 1
Lab Number: 31557126

Analyte	Result	Low	Optimum	High	Fertilizer Recommendations. lbs. /1000 Square Feet
NITROGEN Organic Matter Nitrate-N	1.9% 4 ppm				Nitrogen 3.44
Phosphorus Potassium	18 ppm 230 ppm				Phosphorus 1.03 Potassium 0.57
pH Magnesium Calcium Sodium	7.7 554 ppm 2985 ppm 33				Lime
Soluble Salts Free CaCO3 Buffer Index CEC (Cation Exchange Capacity)	0.3 20.3				Gypsum Elemental Sulfur

The example pictured above recommends adding 3.44 lbs of Nitrogen per 1000 square feet. (It also recommends 1.03 lbs of Phosphorus and 0.57 lbs of Potassium.) How much fertilizer do I need to add? Here's where the math comes in: I need to multiply the required amount per square foot by the number of square feet in my garden area.

Most fertilizers have three numbers marked on them. Those three numbers indicate what percent of the mix are the three primary macronutrients (Nitrogen, Phosphorous, and Potassium). Let's say that I'm using a fertilizer which is marked 4-3-3. In this example, the fertilizer is made of 4 percent Nitrogen, 3 percent Phosphorous, and 3 percent Potassium.

That means that in every 100 lbs of product, 4 lbs are Nitrogen, 3 lbs are Phosphorous, and 3 lbs are Potassium. Let's say my (hypothetical) garden is 10 ft by 20 ft, which is 200 square feet. How much should I add to get the desired 3.44 lbs of Nitrogen per 1000 square foot?

Start by dividing 200 (square feet in the garden) by 1000 (square feet of product) to get .2, which means my garden is 20% of the area listed on the recommendation. (If my garden were 3500 square feet, then that number would be 3.5.)

$$200 \text{ sq ft} / 1000 \text{ sq ft} = .2$$

Next, multiply the Nitrogen recommendation of 3.44 lbs by .2, which gives 0.688. This tells me that I need .688 lbs of nitrogen to amend my 200 square feet.

$$3.44 \text{ lb N} \times .2 = 688 \text{ lb N}$$

So I just need to weigh out .688 lbs of the fertilizer, right? Nope – we have to account for the fact that my fertilizer is only 4% nitrogen - only 4 lbs out the 100 lb bag. To get my .688 lbs of N, we divide the pounds of N needed by the decimal percentage of N in the fertilizer. So that would be .688 / .04, which gives us 17.2 lbs of fertilizer.

$$.688 \text{ lb N} / 4\% =$$

$$.688 \text{ lb N} / .04 = 17.2 \text{ lb fertilizer}$$

Another way to get (close to) this answer is to go by halves:

100lbs of product has 4lbs of N

50lbs has 2lbs of N

25lbs has 1lb of N

12.5lbs has 0.5lb of N

So I need a little more than 12.5 lbs of product to add the desired amount of Nitrogen.

If you do the math, you'll note that this fertilizer will add more than the recommended amount of phosphorus and potassium. You'll either need to decide if that is acceptable or if you need to find another source of nutrients.

Secret Source, Part 4

By Deborah Oisboid

Disclaimer: The views and opinions expressed in this article are those of the author and do not constitute any endorsement or approval by the CRFG.

Where is your favorite place to get new plants? Let me tell you about some of my local nurseries and why I like them.

Paradise Nursery

10943 De Soto Avenue, Chatsworth, CA 91311.

Majid, Ashkan, and Soheila Jahanbin, owners.

<https://paradisenuresery.com/>

Family owned for over 20 years, Paradise Nursery may be the most overlooked garden spot in Chatsworth. It has a tiny footprint along the street, but you won't want to miss it. Just a block south of the De Soto offramp of

the 118 freeway, it offers the most incredibly dense collection of fruit trees I've ever seen. Mulberries, persimmons, loquats, medlar, quince, guava, jujubes, palms, and many citrus varieties, as well as the more common apple, pear, citrus, stone fruit, and fig trees. And then some. They sell "kosher" Etrog trees, by the way. (As well as non-kosher grafted Etrogs.) There are chickens and pigeon coops in the back, which might account for the wonderful health of their plants. Pricing is very good.

California Nursery Specialties Cactus Ranch

19420 Saticoy, Reseda, CA 91335

<http://www.california-cactus-succulents.com/>

This is an odd but fascinating one (even if it doesn't have fruit trees – unless you count cactus or opuntia). You can't miss the Cactus Ranch when driving along Saticoy west of Tampa because the giant 20-foot welded dinosaurs staring at you over the fence demand your attention. I was delighted to learn they're open to the public, but only on Saturdays & Sundays. Also, they don't accept credit cards, which means you may have to plan ahead before visiting. The place is a sprawling 1½ acres of gorgeous desert plants. From the Wild West Town on the far side of a bridge over a dry gulch, through four LONG greenhouses filled with 1 – 3" pots of tiny succulents and cacti, to an enormous back lot full of still more amazing textures and colors.

The collection of oddities has been "growing" in the San Fernando Valley since 1976, when owner David Bernstein raised a greenhouse full of succulents and foliage plants for a high school science project. He became fascinated with the desert flora and made it his business to produce them. California Nursery Specialties is now one of the largest of its kind in the Los Angeles area. The Reseda facility is supplemented with production from his other greenhouses in northern San Diego County.

Editor's Column **(With Classifieds!)**

By Deborah Oisboid

OFFER: RARE FIG TREES.

More than 150 rare fig trees being offered for only \$25. Long-time CRFG member and fig enthusiast Dick Watts recently passed, and his wife Edith is offering members a chance to obtain some of his rare trees. Some are in pots, some must be dug from the ground. To purchase a tree, please contact Edith Watts, or email the editor at editor@crfg-la.org. For a

list of trees please contact the Editor.

WANTED: JAM POT

Member's neighbor's mom hand-carried a jam pot as one of her "must-haves" when emigrating from Russia in the 1970s. In that spirit, member is looking to buy an old fashioned "jam pot" for some serious jam-making. Most jam pots have outwardly slanting sides for easy stirring, sides about 7-8" high, and hold about 7-9 qts. Some have an overhand metal handle, and they're usually stainless steel or copper. If anyone knows of a jam pot that needs a friendly home, please request Nancy's contact information from the newsletter editor at editor@crfg-la.org.



WANTED: YOUR EXTRA FRUIT

If you have extra fruit or other wonderful harvests from your garden, please consider donating some of it to a local food bank. Some of the charities in the San Fernando Valley area which accept produce donations are:

- The West Valley Food Pantry, Woodland Hills (818) 346-5554
- San Fernando Valley Rescue Mission, Northridge (818) 785-4476
- SOVA Community Food & Resource Program, Van Nuys (818) 988-7682
- Valley Food Bank, Pacoima (818) 510-4140
- Sylmar Bishops' Storehouse, Sylmar (818) 833-6696
- Food Forward, North Hollywood (818) 764-1022
- Community Distribution Center, Sun Valley (818) 759-0616

Have a suggestion? A question? A story to share? Send it to editor@crfg-la.org and see it published here!