

# YEAR OF THE POMEGRANATE



## LOS ANGELES CHAPTER

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

### 2011 Chapter Officers & Committees

Chairman:  
Jim Schopper  
818-362-3007 [chairman@CRFG-la.org](mailto:chairman@CRFG-la.org)

Treasurer:  
K. Payton  
818 222-7556 [treasurer@CRFG-la.org](mailto:treasurer@CRFG-la.org)

Newsletter Editor:  
Pat Valdivia  
805-584-6244 [editor@CRFG-la.org](mailto:editor@CRFG-la.org)

Program Chairman:

Publicity:  
Jim Schopper  
818-362-3007 [publicity@CRFG-la.org](mailto:publicity@CRFG-la.org)

Historian:  
Emory Walton  
805 497-8835 [historian@CRFG-la.org](mailto:historian@CRFG-la.org)

Special Events:  
Richard Watts  
805 484-3584 [events@CRFG-la.org](mailto:events@CRFG-la.org)

Hospitality Chairman:  
Anita Drapkin  
818 888-8630  
[membership@CRFG-la.org](mailto:membership@CRFG-la.org)

Food Coordinator:  
Chris Warren  
818 362-8537 [food@CRFG-la.org](mailto:food@CRFG-la.org)

Plant Sales:  
David Payton  
818 222-7556 [plants@CRFG-la.org](mailto:plants@CRFG-la.org)

Secretary/Hostess:  
Edith Watts  
805 484-3584 [hospitality@CRFG-la.org](mailto:hospitality@CRFG-la.org)

Development Fund:  
Bob Vieth  
805 495-9789

### January Meeting

**Date:** Saturday, January 15, 2011\*Note date (See page 2 for reason)

**Time:** 10am

**Place:** Brokaw Nursery  
1419 Lirio Ave.  
Saticoy, Ca 805 647-2262

**Program:** Brokaw Nursery currently produces over 250,000 plants per year and through the years has sold more than 8 million trees to California orchard growers. Brokaw also exports to over 45 countries worldwide. While the production of citrus and avocado has been the principal activity at Brokaw Nursery since its founding in 1956, Brokaw is an industry leader in innovation in new varieties of fruits and rootstocks. In fact, the next time you eat an early maturing navel orange or delicious green winter avocado chances are they were introduced right here at Brokaw!

Inside the hothouses there will be demos on special techniques Brokaw Nursery has developed in grafting avocados. You will get a chance to see all phases of production of the avocados.

**Directions:** Take 118 Freeway West. Exit at LA Ave/CA 23 North; make a slight right onto New LA Ave 118 and go 14.4 miles. Turn right onto W. LA Ave 118 and drive 2.9 miles. Turn left at Nardo. Nardo becomes Lirio Ave. Brokaw Nursery will be on the right.

### February Meeting

**Date:** Saturday, February 26, 2011

**Time:** 10am

**Place:** Sepulveda Garden Center  
16633 Magnolia Blvd., Encino, CA 91436

**Program: GRAFTING AND SCION EXCHANGE**  
**HELP OUR CHAPTER - BRING SCIONS (seeds, cuttings, etc.)**

We need your participation in our Scion Exchange!!! Everything helps! As long as your trees are healthy, just bring moist, bagged, and labeled scions (both ends can be straight cut as long as the upside is obvious) as well as fresh large cuttings. We will let the people who select the scions and cuttings for personal use be responsible for sterilizing them. We're tired of seeing only the same familiar names on the same varieties. Those folks and those varieties are welcome and will be there too, but please bring more of YOURS. Also, keep in mind that many independent new plants grow from seeds and cuttings, so seeds and cuttings are welcome as well. Thank you so much. It's your ongoing spirit and enthusiasm that makes ours such a dynamic and thriving chapter! (See next page for more information) All NON-members will be charged \$8 for participating in the exchange.

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

## SCION WOOD PREPARATION

- Wood should come from clean, disease-free and non-patented trees.
- Select straight wood from last year's growth and cut as near to our scion wood exchange date as possible.
- Wood should be 1/4" – 3/8" diameter (pencil size) and contain several buds.
- Cut to lengths that fit easily into a ziplock-type bag  
Bundle by variety in a moist paper towel(s) and place in a ziplock-type bag, leaving a slight opening in the ziplock bag for the wood to breathe. Make sure that the towel(s) stay damp as long as the wood is stored.
- Label outside of bag with fruit type and variety, as well as any additional information you feel is pertinent (i.e. minimum chilling hours; needs pollinator; vigor; zip code where successfully grown, etc).
- Keep scion wood bag in vegetable bin of your refrigerator until the morning of the exchange. Be careful not to let the scion wood freeze!
- At the exchange, please wait to make your selections until directed by the chairman.
- Please limit your selections to two of any variety, until all the groups have had their opportunity. Then feel free to go back

### THANK YOU,



We give enormous gratitude to Chairman **Bill Brandt** and all the other officers who served us this past year. We look forward to a continuing successful Chapter under the leadership of **Jim Schopper** and promise our continued support of our organization. Additionally, we are delighted to welcome new members to the Food and Hospitality Committees. Joining to help **Chris Warren**, Food Coordinator, and **Anita Drapkin**, Hospitality Chairman, are **Albert Chang**, **Daryl McMurrin**, **Mark Paul Saber** and **Don and Judy Weber**.

And, joining **Pat Valdivia** and **Karen Payton** on the

Program Committee, are **Bruce and Margery Blavin**, **Marjane (Margaret) Frane**, **Debi Markley**, and **Deborah and Jim Schopper**.

We thank you all very much! Your help and participation make the chapter stronger and more interesting! We have great enthusiasm for what we'll be able to offer our membership in this New Year

**\*\*We have moved our meeting in January so that those of you, who wish, will be able to attend the Orange County Chapter's great scionwood exchange on Saturday, January 22nd, in the Millenium Barn at the OC Fairgrounds in Costa Mesa at 9am. Enter through Gate 4 from Arlington Street.**



### Chairman's Corner by Jim Schopper

I was born and raised in the San Fernando Valley and have lived here all of my life. I served two years in the U.S. Army including one tour in Vietnam. Returning home I went to work for the Los Angeles Dept. of Water & Power, where I met and married my wife, **Debbie**. We have three adult children and three grandchildren all living in the Valley. I retired from the LADWP in 1998 after 31 years. I serve as a volunteer at my church and as a short term missionary traveling all over the world setting up free medical clinics in Sri Lanka, Nigeria, Sierra Leone, and Cambodia to name a few countries. Currently, I am working on rebuilding projects in Haiti after the devastating Jan 12th earthquake. My favorite hobby is vegetable gardening and taking care of fruit trees. **Debbie** and I look forward to serving the LA. Chapter of CRFG and working together with all of you. I leave you with this thought:

Kind hearts are the garden  
Kind thoughts are the root  
Kind words are the blossoms  
Kind deeds are the fruit

(Author unknown)

## THE SLOW FOOD MOVEMENT

(There is a lot of talk lately about the Slow Food Movement, so I thought I would include a little information about it for you to read- Pat Valdivia)

**Slow Food** is an international movement founded by Carlo Petrini in 1986. It strives to preserve traditional and regional cuisine and promotes farming of plants, seeds and livestock characteristic of the local ecosystem. It was the first established part of the broader Slow movement. The movement has since expanded globally to over 100,000 members in 132 countries.

The Slow Food movement incorporates a series of objectives within its mission, among them are the:

- forming and sustaining seed banks to preserve heirloom varieties in cooperation with local food systems and
- developing an "Ark of Taste" for each ecoregion, where local culinary traditions and foods are celebrate

*The US Ark of Taste* is a catalog of over 200 delicious foods in danger of extinction. By promoting and eating Ark products we help ensure they remain in production and on our plates

It is an international catalog of foods that are threatened by industrial standardization, the regulations of large-scale distribution and environmental damage. In an effort to cultivate consumer demand—key to agricultural conservation—only the best tasting endangered foods make it onto the Ark.

Since 1996, more than 800 products from over 50 countries have been added to the international Ark of Taste. The US Ark of Taste profiles over 200 rare regional foods, and is a tool that helps farmers, ranchers, fishers, chefs, retail grocers, educators and consumers celebrate our country's diverse biological, cultural and culinary heritage.

### Nominate a Product to the Ark of Taste

To qualify for the US Ark of Taste, food products must be:

- **Outstanding in terms of taste**—as defined in the context of local traditions and uses
- **At risk** biologically or as culinary traditions
- **Sustainably produced**
- **Culturally or historically linked** to a specific region, locality, ethnicity or traditional production practice
- **Produced in limited quantities**, by farms or by small-scale processing companies

Slow Food USA has also teamed up with LocalHarvest, a comprehensive online directory of small farmers, farmers markets and other local food sources, to increase the visibility of Ark foods – encouraging producers to grow more foods in danger of disappearing, and consumers to seek them out in the marketplace. Slow Food USA does not review the information found in the listings. You should contact the farm to confirm that their listing is current and review the Farming Practices section of their listing.

(There is much more information available online if you are interested-just google 'slow food movement')

---

## BLOOD ORANGE

**Citrus sinensis cv. Sanguinelli - Rutaceae**

**Donated by: CRFG/Nelson & Haluza. Planted in 1982 (r.f.033-03)**

**Common name: Blood Orange**

Article by Alfredo Chiri



The Sanguinelli blood orange, found in Spain in 1929, is characterized by its red-pigmented skin, very few seeds, sweet and tender flesh. Americans traveling in France, Italy or Spain would drink a glass of regular blood orange juice, sometimes believing it to be a mixture of regular orange juice with raspberry and other juices.

The Blood Orange varieties under certain climatic conditions will develop a pink or red flesh, juice, and rind. Their distinctive flavor, described as berry-like, has made them the most delicious of all oranges.

The development of the red pigmentation is erratic and undependable. It is definitely climate related, but exact reasons for coloration are not completely understood. The color is intense some years, while in others there is no pigmentation.

Trees grown in the interior valleys of California seem to produce fruit with the most consistent color. The

Sanguinelli variety produces small fruit size and is more compact than most other sweet oranges.

The other predominant blood orange varieties in the USA are the Moro and Tarocco. The Moro blood orange is the most predictable and colorful of all the blood oranges. The fruit is medium, 3-to-4-inch fruit with deep burgundy flesh, and reddish orange rind. The juicy fruit has a sweet tart flavor with a raspberry undertone. The fruit is easy to peel.

The Tarocco blood orange fruit is a medium to large size (4 ½ inch), but the internal red color is unreliable. Possibly it is the sweetest and most flavorful orange of all three varieties of blood oranges. The plants have been easily adapted to inland valleys of California and the desert areas.

The blood orange tree is vigorous but has a tendency to bear heavy crops alternate years. Fruit ripens December to March in inland California; February to May in coastal southern California; November to February in low-elevation desert; and February to May in northern coastal California

## ORANGE AND DATE SALAD

½ cup dried dates  
2 Tbsp. vegetable oil  
½ lemon -grated peel and juice  
1/8 tsp. cinnamon  
3 blood oranges  
4 cups salad greens  
2 Tbsp. walnuts, finely chopped

Cover dates with boiling water for 10 minutes, to plump and soften. Drain, remove pits and chop coarsely.

In small bowl, mix together oil, lemon peel and juice, and cinnamon; salt to taste. Add chopped dates and stir until mixed.

Peel oranges; cut horizontally into thin cartwheel slices. Remove any seeds. Arrange greens on four salad plates.

Place several orange slices on each plate; top with chopped date mixture and dressing. Sprinkle with walnuts. (Serves 4)

## HOLIDAY PARTY

Although the weather outside was pouring, our LA Chapter enjoyed our annual holiday potluck with delicious food and wonderful entertainment provided by Marcia Melcombe! It was a wonderful way to end 2010.



## CRFG NEEDS YOU!

Don't forget to renew your membership for 2011. Talk to your friends and neighbors about joining our wonderful organization. We have a beautiful full color Fruit Gardner Magazine that comes every two months loaded with great articles and pictures. Remember it is only \$36. for CRFG membership and \$6 for our LA Chapter. For a total of \$42 a year your friends will be able to join us on our field trips, hear great lectures and make lasting friendships!

## HAPPY NEW YEAR!