



# LOS ANGELES CHAPTER

March 2014 Volume XIX

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

## MARCH MEETING

**Date:** March 22, 2014

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

**Place:** Sepulveda Garden Center

16633 Magnolia Blvd., Encino, CA 91316

**Program:** Ivan Thomas and Ed Valdivia will be speaking on "Pomegranates". You probably recognize Ivan's name as a member of the Chapter who has donated a substantial amount of new types of pomegranate plants to our plant sale. He and Edgar will describe the varieties he has, as well as the importance of growing this fruit. They will discuss all the many new varieties available now that can be grown in Southern California. Don't miss this lecture. Pomegranates are a hot item!! Many of these new types donated by Ivan, will be available at our plant sale. So come ready to purchase that special variety!

**ATTENTION ALL MEMBERS!!** If your last name begins with **A-M** please bring something for our **March** table. Since we are usually eating around noon and even though we love all those sweet treats, **please consider a dish more appropriate for a lunchtime meal.**

## APRIL TWO MEETINGS this month!!

**Date:** April 5, 2014

**Time:** 9: am. **\*\*Please note the early time\*\***

**Place:** Sylmar High School

13050 Borden Ave., Sylmar, CA, 91342

**Program:** Fruit Tree Symposium: Tom Spellman, from Dave Wilson Nursery will be the speaker.

Potluck to follow. Please bring a dish that serves 8-10. Remember there will also be students joining us.

**Date:** April 26, 2014

**Place:** Charles Portney's garden (Members only. Please contact newsletter editor for address)

Charles has asked that we divide into 2 groups. First tour will begin at **9am sharp**. So If your last name begins with letter **A-M**, please **arrive promptly for the first tour**. The **2nd tour** for those whose last name begins with letters **N-Z** will start at **10:30am**. Those of us who have visited Charles' garden in the past know what a paradise it is. 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. 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](http://rebeccaportney.com)

### 2011 Chapter Officers & Committees

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## WORDS FROM OUR CHAIRMAN

As I write this, it's raining in Southern California with more heavy rains predicted for our area. All I can say is thank you, let it rain; but, if possible, let more fall in the Central Valley for the benefit of the farmers and growers up there. Some in our area are being asked to evacuate their homes for fear of more mudslides. We all are dependent for water. I'm trying to replace my lawn area with fruit trees and edible plantings. The Los Angeles Department of Water and Power (LADWP) has a save water plan available to their customers. This plan will pay you to remove your lawn and replace it with drought resistant plants. A writer from the *Daily News*, **G.J. Wilcox** wrote an article 'Call it Cash for Grass'. No, it's not a pot buyback but real green for actual grass that you rip up and replace with California-friendly landscaping plants under a LADWP rebate program that was recently sweetened and is now \$2 per square foot.

You must get pre-approval to qualify for the grass removal rebate. The DWP also supplies free water saving devices for faucets and shower heads, and offers rebates for water saving toilets, wash machines and weather based irrigation controllers and rotating sprinklers. These rebate programs currently are for LADWP customers only and you can find them at [www.ladwp.com/CF](http://www.ladwp.com/CF)

Statewide, most utilities also offer water conservation programs. So, check with your utility provider and take advantage of what they are offering as some of these programs have a limited time provision.

Best,

**Jim Schopper**

PS: If the grass is greener on the other side, you can bet the water bill is higher

## Mume – Flowering plum

*By D. Oisboid*

Anyone who attended the CRFG Scion Exchange in January couldn't miss the two big bags full of gorgeous blossoms: one pink set, one white set. The bags identified the scions as "Mume Kobi" (pink double) and "Mume, White." The bags added a description of "sour apricot-like fruit."



What is a mume?

*Prunus mume* is an Asian tree. Its common names include Chinese Plum and Japanese Apricot. In Chinese it is called méi (梅) and the fruit is called méizi (梅子). The Japanese name is ume (kanji: 梅; hiragana: うめ). The Korean name is maesil (hanja: 梅實), and the Vietnamese name is mai or mơ (although mai may also refer to a different plant, *Ochnaintegerrima*, in the south of Vietnam).



Although generally referred to as a plum in English, it is more closely related to the apricot.

The tree is strongly associated with the start of spring, because they are among the first to bloom after the winter.

The typical tree is deciduous, similar in appearance to a cherry or peach tree, but with fragrant, sweet-smelling flowers in early spring. Flowers can be single or double, and range in color from white to dark pink. Tree height ranges from 10 – 20 feet tall, preferring sun to partial shade. They grow rapidly, mostly as a dense, twiggy growth, although this varies with cultivar. More than 350 distinct varieties of ume are known in Japan.

Ume are divided into two categories -- hanaume, or "flower ume", grown for the beauty of its blossom, and miume, or "fruit ume". A miume tree bears a small, round edible fruit in early summer, similar to an undersized apricot. Fresh fruit are not usually eaten because they are too sour, and are usually processed before being eaten. In Japan, the most popular form is the umeboshi:, a sour, pickled plum which is usually enjoyed with cooked rice. The fruit is used in Chinese, Japanese and Korean cooking in juices, as a flavoring for alcohol, as a pickle and in sauces. It is also used in traditional medicine.



Umeboshi (dried plum)

It seems appropriate to conclude this article with the Japanese proverb: "Umeboshi to tomodachi wa furui hodo yoi." Or "Both pickled plums and friends improve with age".

(For those with some time on their hands, there is a recipe for making pickled ume at <http://www.kuro5hin.org/story/2004/7/30/181117/361>, but it's a very LONG description and won't fit into the newsletter.)

**Sources:**

- [http://en.wikipedia.org/wiki/Prunus\\_mume](http://en.wikipedia.org/wiki/Prunus_mume)
- <http://www.japan-guide.com/e/e2013.html>
- <http://homepage3.nifty.com/plantsandjapan/page034.html>
- <http://plants.ces.ncsu.edu/plants/trees/prunus-mume/>
- <http://en.beijingbg.com/e.asp?name=Mei+Flower+Garden>
- <http://www.kuro5hin.org/story/2004/7/30/181117/361>

**KUMQUAT COOKIES**

*(I have a lot of kumquats on my tree so thought I would try this cookie recipe)*

**Ingredients**

- 1 cup kumquat, diced small
- 2/3 cup butter, at room temperature
- 2/3 cup dark brown sugar
- 2 eggs
- 1 1/2 cups oatmeal
- 2/3 cup chocolate chips
- 2 cups flour ( I like whole wheat pastry flour)
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt

1 teaspoon vanilla

**Directions**

- Preheat oven to 375 degrees F.
- Cream butter and sugar together in a large bowl.
- Add eggs and vanilla and mix well.
- In another bowl, mix together flour, baking soda, and salt.
- Add flour mix, little by little, to butter mix until all is blended together.
- Stir in the oats and the kumquats.
- Stir in the chocolate chips.
- Drop by large teaspoon onto an ungreased cookie sheet.
- Bake for 10-12 minutes or until golden brown

**SANTA BARBARA INTERNATIONAL ORCHID SHOW**

Friday March 14, 2014 9 AM - 5 PM  
 Saturday March 15, 2014 9 AM - 5 PM  
 Sunday March 16, 2014 9 AM - 5 PM

Earl Warren Showgrounds  
 Highway 101 and Las Positas Road  
 3400 Las Positas Road  
 Santa Barbara, CA 93105

Fabulous displays of exotic orchid species and hybrids installed by exhibitors from around the world  
 Thousands of blooming orchid plants, as well as corsages, art work and orchid supplies for sale  
 Juried exhibition of orchid-themed fine art and photography  
 Free workshops on orchid care led by orchid experts  
 Unique flower arrangement and corsage exhibition

**California Cherimoya Association Annual Meeting**

**When: Sunday, April 13th at 10AM**  
**Where: Hanson Agricultural Center (formerly Faulkner Farms) on the corner of Briggs Rd. and Telephone Rd. in Santa Paula.**  
**14292 W. Telegraph Rd. ( Parking is on Briggs Rd)**

## LOOKING BACK

BY Debbie Schopper our Member-at-Large

### January Meeting

As members of the CRFG, there are certain meetings that we anticipate all year. This January was our annual scion exchange and it did not disappoint!

Approximately 100 members and visitors attended. Prior to the exchange, there was a grafting demonstration, a video on grafting, and several members shared what worked and didn't work for them. Some of the scions shared were varieties of pomegranate, stone fruit, and avocado.



### February Meeting

We were delighted to view slides from the Festival of Fruit which took place in the beautiful state of Hawaii in 2013. Member, **Emory Walton** narrated the trip which was titled, "Best of Both Worlds". The islands of Oahu, Maui, Hawaii, and Kauai were toured. Such sites as the Polynesian Cultural Center, Maui Gold Pineapple Plantation, Kauai Coffee Plantation, Botanical Gardens, Alii Kula Lavender Farm and farmer's markets on several islands were visited. Slides of tropical fruits and the beauty of the Hawaiian Islands were enjoyed by all in attendance.



Thank you, Edith, for your many dedicated years of service to our Los Angeles Chapter.

## PLAN NOW!

### CRFG FESTIVAL OF FRUIT 2014

"The Year of the Quince"

**What:** California Rare Fruit Growers has joined with

**Home Orchard Society (HOS)**

**North American Fruit Explorers (NAFEX)**

**When:** August 6-9, 2014

**Where:** Portland, Oregon

**Venue:** McMenamins Edgefield Inn is a wonderfully eclectic and artistic eating, sleeping and meeting place on a 74 acre parcel of farmland a short drive east of Portland in Troutdale.

Featured presenters include the Queen of Quince, **Barbara Ghazarian**.

**Tours:** One Green World Nursery, Ciderhouse and USDA Fruit and Nut Gene Bank are just a few of the tours that will be made available.

Sounds like this Festival will be a real winner so start saving up now!!

For more information check out [crfg.org](http://crfg.org)