



LOS ANGELES CHAPTER

2023 Volume XXVIII Issue 5

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

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LECTURE/PRESENTATION

Topic: L.A. County Beekeepers Association
Date: Saturday, September 23, 10:00 am
Location: Sepulveda Garden Center
16633 Magnolia, Encino CA 91406

What's the buzz? The L.A. County Beekeepers, that's what! A nonprofit organization promoting diversity in beekeeping and promoting the care and welfare of honeybees, their membership is composed of commercial and small scale beekeepers, hobbyists, and enthusiasts. They will be sharing their experience and knowledge on bees, bee health, beekeeping, and how it all relates to growing fruit.

Please bring something to share for the potluck refreshment table after the tour.

LECTURE/PRESENTATION – Mark Steele

Topic: (TBD)
Date: Saturday, October 28, 10:00 am
Location: Sepulveda Garden Center
16633 Magnolia, Encino CA 91406

Our own Dr. Mark Steele, Ph. D., Professor of Marine Biology at CSUN and longtime member of Los Angeles Chapter CRFG, will address us at the Sepulveda Gardens in October. He previously lectured us about banana growing and hosted us—a few members in person and most via Zoom—at his lovely home garden during the Covid-19 lockdown. A winner of numerous awards, grants, fellowships and honors, Mark is a notably effective educator. He makes key concepts easy to grasp and apply. All members are asked to please bring something for our potluck which will follow a question-and-answer session.

Save the date!

CALENDAR FOR LA CHAPTER 2023

November 18 Speaker – Charles Portney: Pawpaws
December 16 Holiday Party

LOOKING BACK

By Deborah Oisboid

July 22 - Private gardens of George Campos

We toured the amazing gardens of George Campos in July. He has organized each garden area into different "themes," and has given each one an appropriate nickname as well. There are 11 themed gardens, each with its own story. Many have specially made signs to declare themselves.

In the front yard, the English Rose Garden is separated from the American Rose Garden by "the pond" (aka, the driveway). The English Garden has many David Austin roses, including Epiaget, Julia Child,



"Tottering by Gently," Desdemona, and Jubilee Celebration. In the American garden are such blooms as Miranda Lambert, Memorial Day, Shazam, Love at First Sight, Chocolate Sundae, and Coco Loco (which starts the color of chocolate cream and turns purple lavender as it gets older).

Several fruit trees share space among the roses, including pomegranate, lucuma, Hass avocado, and "Nabal" avocado which is a parent of Reed avocado, and has outstanding flavor.

George described the initial gardens as "barren, a motel parking lot in the middle of a desert." When they moved into the house, the front area was empty except for a single rose, but it was always in bloom. After several months, George looked closer and discovered it was plastic!



Born in Cuba, George grew up with fruit and couldn't imagine not being surrounded by delicious fruit trees. He worked hard for several years, planning and placing trees and

plants which had similar environmental needs together, and naming each grouping appropriately.

There are two gardens in the side yard before you even enter the backyard



proper. One is full of mangos. There are about 20 different varieties of mango all over his garden, not just in one section. Yes, they produce fruit, and they are some of the most delicious he's ever had! The varieties include Sugarloaf, Lemon Zest, and Prang Kai May. He says the emperor would trade his life for the last one's fruit!



There are three fountains in this foyer of a garden. All are hand made by George himself. In fact, he has eight fountains scattered throughout his property. They are all on remote control now, but he used to have to turn them on one at a time. Each one is handmade, and each one circulates from an underground reservoir. The fountains don't lose much water to evaporation.

Past the Super Dwarf Cavendish banana tree is a doorway covered in Thunbergia, also known as Black Eyed Susan vine. We entered a glassed-in room: a greenhouse. Inside are plumeria. Although they thrive outdoors in summer, they look bad in winter. So he built a greenhouse for them.

The greenhouse and many other structures around the yard and inside the house were built by "Cousin Julio," a very good friend. George admits Julio is "not really a cousin, but he builds stuff."

Through the gate, you first see the blue pool in the backyard. Nicknamed "The Swimming Hole," it has three depths: one for dogs and kids, one for walking or swimming, and one for diving. Behind it is a creek and waterfall which falls down the hillside and into the pool. It is built out of natural rocks, which took 10 years to collect, and was built with Cousin Julio's help. The waterfall is called "Riley Falls," named after a beloved dog.

There is a steep path up the lush hillside, which is brimming with fruit trees and tropical plants including mimosa, Ginkgo biloba, bird of paradise, and purple plum

which puts out fruit. There is also a small shrub which could be Bay Rum, allspice, or clove. (There were many different opinions, and George couldn't remember!)



At the very top is a bridge where you can look down on the waterfall. George also wants to build a Redwood cabin, with a glass floor so you can see the creek running beneath your feet. The creek will meander down the hillside and end in a small pond at the bottom.

He is calling it The High Country, and he wants to plant all High Sierra trees including Sequoias. He is also contemplating installing a zip line! (Kathy Vieth said George should buy himself a ranger's hat!)



On the far side of the swimming pool is a fence covered with purple trumpet vine, and a Golden Chalice vine which, before it opens, is a scary looking flower. The bud looks like a shrunken head. But the yellow flowers are huge when open - big enough to cover your face!

We went through the archway into the "Secret Garden," which George now calls the "West Garden." (Originally it was called the "West Lawn," but with four dogs it couldn't last. The remaining lawn area is only 4x4 feet.) This garden has many citrus and mandarin trees: Gold Nugget, Kisu, Sumo, Key lime, a grapefruit/mandarin hybrid, and several others. There are also Double White hibiscus, alstroemeria, longan, plumeria, and a huge magnolia tree. Towards the hillside are Star pine trees and passionfruit vines, and the beginnings of another path up the hillside. Nearby are Queen, Pinkerton, Jan Boyce and Sharwill avocados and a yellow long-neck fig.

He used to have a hammock beneath the jacaranda tree, suspended over several blueberry bushes. It was a lovely and delicious shaded place to rest and munch.

Are we though yet? Nope! We went through one more gate and into the final side yard. His rule for this garden is that everything must be edible. He has many exotic trees including several sapote varieties, a tamarillo tree, a white Indian mulberry, guava, a navel orange, a Phoenix mango, cherimoya, sapodilla/butterscotch, and an American tea leaf (yaucon).

Interestingly enough, the cherimoya tree produces different sized fruit - some small, some large - but they all taste the same. He doesn't like having to hand pollinate the flowers, though.

He planted what he thought was a Puerto Rican banana, which turned out to be a plantain. It's not bad, although he's disappointed it's not what he bought.

At the far end is the Mojito Garden which contains mint, sugar cane, and peppers.



And in the middle is a fabulously huge and decorative (and functional!) pizza oven right outside the house kitchen door. Pizza's done? Come on inside and eat! The oven was, of course, built by Cousin Julio.

And now it was indeed time for another fabulous CRFG-LA potluck lunch, featuring wonderfully exotic foods and desserts,

in his elongated dining room. A single wooden table takes up the entire length, plus bench seating along the windows which look out at the waterfall garden. George made some amazing passion fruit "ice cream", and graciously provided the recipe to the newsletter so you can make this easy and scrumptious dessert for yourself. We enjoyed this treat on the upstairs balcony which has a spectacular view of the entire yard.

Truly a lovely home and lovely gardens! With such imagination and enthusiasm, George has created a touch of paradise, and we were thrilled and grateful to him for sharing it with us that day.

August 26 – David Karp – Registry of Plants

David Karp is a pomologist – a fruit scientist. He is also a world traveler and self-described “fruit detective.” Formerly a writer for both the LA Times and the New York Times, he is now the editor for The Register of New Fruit and Nut Cultivars, a publication which intends to be a comprehensive list of fruit cultivars in North America. He calls it “the Bible for pomologists.”

The Register is not a government publication, nor an official national list. It is not trying to protect patents or intellectual property rights. There are no listed sources to purchase any of these varieties. It is simply a (scientific) pomological publication listing “all” new fruit cultivars introduced to North America since 1920. One of the primary purposes is to prevent duplicate names and avoid confusion among the myriad fruit varieties.

As editor, David has more than 50 scientists working for him worldwide. The Register is an excellent reference for breeders, researchers, nurseries, growers, and marketers. It has been published in multiple formats, and under David's guidance in 2022, it became an online-searchable database.

David told us the history of the Register in great detail, and about cultivar identification and recording. Some of the first useful descriptive fruit records were made in the 1700s when Johann Hermann Knoop published *Pomologia* and *Fructologia*, two books which also included colored illustrations as well as descriptions of the fruit. Duhamel Du Monceau took it to the next level by including plant characteristics and ways to distinguish cultivars from each other.

The immediate predecessor of The Register was the American Pomological New Fruit And Nut List, published between 1920 - 1951. It relied on published nursery catalogs for information. The List contains nearly 5000 varieties from 1920 - 1924.

The Register officially began in 1944 with List 1 as its first issue. Breeders, not nurseries, filled out a form for

each new fruit and nut variety. The system depended on the cooperation of horticulturists sending in accurate information.

Before the internet, the Register editors had to check everything manually to see if a proposed name had already been used.

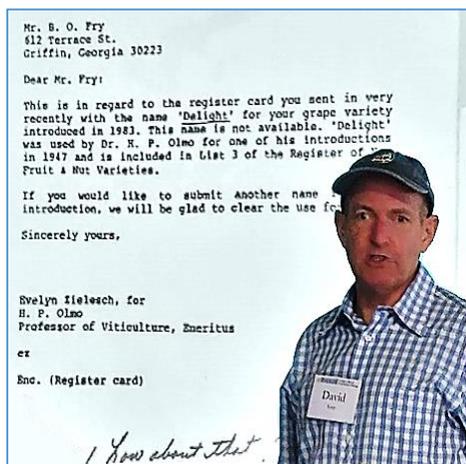
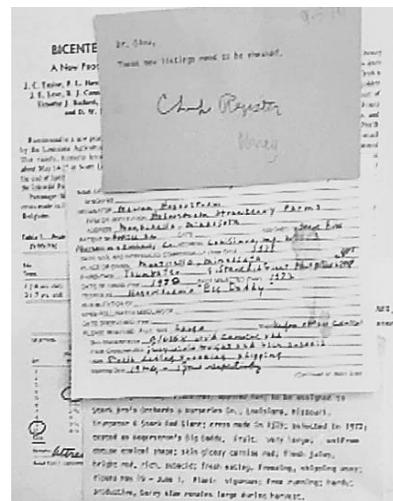
David still does this now: he spends 3 months out of each year trying to suss out which names are linked to which fruits. It is quite challenging! Is it worth knowing about new varieties? Absolutely! Today's “new” is tomorrow's “heirloom!” The biggest challenge is multiple nomenclatures.

There are currently more than 100 categories of fruit/edible plants in the Registry. The editors recommend giving all new varieties an alphanumeric code instead of a fancy name, which makes it easier to ensure a unique identifier. There are other advantages. If you had trademarked “Honeycrisp,” then at the expiration of the patent someone else could use it and you've lost control of the variety. Alphanumeric is easier to compare and confirm it is a unique name. And a cultivar can be marketed under multiple trade names.

Code names are often paired with registered (®) or trademarks (™) names. For example, “Plablack 15157” blackberry is marketed as “Black Sultana”®. It is often difficult to determine when a trade name is a “functional synonym,” and when it is more of a brand name.

The Register includes cultivars of Canadian and Mexican origin because they are North American as well. And their presence is increasing. Mexico currently registers 100% of all new papayas now. But their descriptions are not so complete. The Register added Mexican editors to help with cacao and papaya descriptions. David warned us not to ignore Mexico as a producer. “It's like separating conjoined twins and leaving a bloody mess!”

One new challenge for the Register is how to describe new Genetically Engineered breeds. The Register editors try to include any GE cultivars that have applied for deregulation. Descriptions include “Method of trait development.”

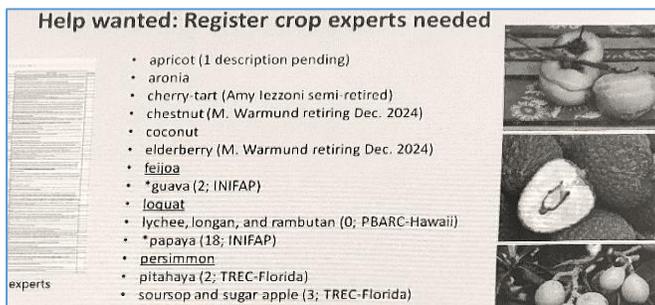


Another challenge is to acquire accurate information for fruit originating from foreign countries - and in foreign languages! The USA used to be the primary country of origin for new fruit varieties. Now we produce only 10% of the new fruits, while China breeds roughly 50% of all new fruit varieties.

The Registry website is at www.fruitandnutlist.org.

There is also a 2000-row spreadsheet which David calls The Big List containing cultivar names, trade names, and has links to updated IP details. The Big List is at: https://drive.google.com/file/d/1LtCeTo13PDFsO6AqFSw1PGo_lvPOVWR/

The Registry's official List 52 is coming out next year. David says he needs help coding the hyperlinks. If you are an expert in a particular crop, the new issue also needs help with descriptions. (There are no American experts in certain crops such as persimmons, loquats, etc.) Please contact David if you can assist!! Also, please consider becoming a member of the American Pomological Society to help support the Register.



Help wanted: Register crop experts needed

- apricot (1 description pending)
- aronia
- cherry-tart (Amy Iezzoni semi-retired)
- chestnut (M. Warmund retiring Dec. 2024)
- coconut
- elderberry (M. Warmund retiring Dec. 2024)
- feijoa
- *guava (2; INIFAP)
- loquat
- lychee, longan, and rambutan (0; PBARC-Hawaii)
- *papaya (18; INIFAP)
- persimmon
- pitahaya (2; TREC-Florida)
- soursop and sugar apple (3; TREC-Florida)

experts

After a lively question-and-answer session, which included questions about genome sequencing and cost, Artificial Intelligence snooping through online data, and methods of varietal identification, the food table was open for business. Many varieties of rare fruits were available this time, including sapote, plum, fig, and scrumptious homemade jams.

There was also a small plant sale along the side wall, plus a beautiful donated Figo Prieto de Torres Noves fig tree and a huge loquat tree which were auctioned off. The loquat nearly sold to our Chapter Chairman's four-year old son, who got caught up in the excitement of the auction and offered his own bids!

It was an intellectually stimulating meeting! We want to thank David Karp very much for his extremely informative and detailed presentation on fruit registration. Again, if any members wish to volunteer to aid the Registry, please contact David at dkarp@ucr.edu.

LEFTOVERS COLUMN

George Campos' Incredibly Decadent Passion Fruit Mousse/Ice Cream

Ingredients

- 2 cups heavy whipping cream
- 8-9 tablespoons passion fruit (you will need roughly 8-9 passionfruit to get this)
- 2 tablespoons sugar
- 1 can (15 ounces) sweetened condensed milk

Directions

Break passion fruits in half, and empty contents into a bowl. Mix with hands to soften pulp. Strain through a sieve or cheesecloth. Reserve the seeds for later.

Stir in sugar and the sweetened condensed milk.

In a chilled bowl, whip the cream until stiff peaks form. Fold 1/3 of this whipped cream into the passion fruit mixture, then quickly fold in the remaining amount until no streaks remain.

Drop some of the passion fruit seeds (a few tablespoons or to taste) on top of the cream. I often also spritz a bit of leftover juice on top, too. Refrigerate for 1 hour.

To make ice cream, simply freeze the mixture in an airtight freezable container in the freezer instead of cooling it in the refrigerator. No need for additional mixing.

Notes

If you cannot get fresh passion fruit, frozen pulp can be used – just as above, add 8-9 tablespoons of juice.

OFFER: ROOM TO RENT WITH GARDENS

Room to rent/house to share in peaceful Simi Valley. Must love plants, gardens, exotic fruit, dogs and outdoor water features. (You do not have to garden but your opinion will be frequently asked for.) Lots of amenities. Some flexibility on price. If interested, email roomforrent_1@crfg-la.org for price, location, photos, and more information.