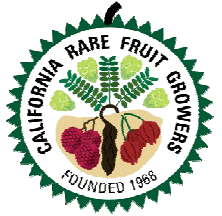


YEAR OF THE AVOCADO

LOS ANGELES CHAPTER

January 2008 Volume XI Issue 1

HAPPY NEW YEAR!



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

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January Meeting

Date: Saturday, January 26, 2008

Time: 10:00 A.M.

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

Program: GRAFTING AND SCION EXCHANGE

It is that time of year again so please bring your scion wood to share. The success of this program depends on your generous contributions for the exchange.

We will also break into small groups so that you might learn from experienced coaches on how to master the techniques of grafting

Please try to gather your scion wood from your trees as late as possible before the meeting to insure its freshness. **Note the gathering and preparation instructions on the next page.**

February Meeting

Date: Saturday, February 23, 2008

Time: 10:00 A.M.

Place: BROKOW SUBTROPICAL NURSURY

*****Directions: Information regarding directions and car pools will follow as soon as it becomes available*****

ATTENTION ALL MEMBERS!! If your last name begins with M-Z please bring something for our January tasting table. Lately, we have had many delicious desserts but very little in the way of fruit. Although, many fruits are out of season now, please bring whatever you have ripening in your gardens, to share and show off.

SCION WOOD PREPARATION

***** Prepare a solution of one part bleach to nine parts water. Immerse your scion wood cuttings in this for about 10 seconds before placing them in the plastic bag. This will insure the prevention of the spread of most diseases from one garden to another. One infected twig can kill the whole tree on which it is grafted, and possibly surrounding trees, too. A newly infected tree from your garden may not be showing visual signs yet but, without proper processing of cuttings, you could unintentionally be responsible for killing trees in the gardens of many of your fellow members.**

Continue with the following instructions:

- “ 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 ¼” – 3/8” diameter (pencil size) and contain several buds.
- “ Cut to lengths that fit easily into a ziplock-type bag. Cut with a slanting cut on the top (distal) end and flat cut on the end that would have been nearest the trunk (medial).
- “ 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.

BOB GOLDSMITH

This is just to let you know how Bob is doing. The news so far is encouraging in that all aspects of his treatment are optimal. Sherry, his wife, is feeling much more optimistic and relatively cheerful. First, Bob is now and for probably the next several weeks staying at an East Los Angeles nursing facility where the director of nursing is his former wife. He and his family are thoroughly pleased that he is getting excellent and thoughtful help. He will remain there until the completion of his radiation treatment, which will begin in a couple of weeks and last for about six weeks. He has been getting chemotherapy since his diagnosis and is tolerating it well. He is well attended by Sherry, his son and daughter-in-law, his sister, his parents, and good friends. His son in Iraq in the military will be in town around the 13th of January and stay for about 2 1/2 weeks.

Bob and his family are all very satisfied that the medical team is cooperative and fully prepared to do everything both conventional and experimental (and well documented as effective) to treat his malignancy. His son is leading the research effort to learn what others have done to survive this cancer, and it would seem that there is a decent body of responsible data to consider. By the way the certificate that we had prepared for Bob in honor of his service, and the card that we all signed was delivered to him the very day of our December meeting. Bob was very happy to receive both. So continue to send a small note or a card. These little thoughtful gestures mean so much not only to him, but also to his wife and family.

OUR NEW CHAIRMAN, JORGE PELAEZ



As of January, Jorge Pelaez is the new Chairman of our Chapter. We wish to welcome him to this position and offer our full support and cooperation.

A native Californian, **Jorge Pelaez** graduated from L.A. High School and joined the Navy soon thereafter. He later switched services and enlisted in the Air Force. In 1967 he was deployed to Don Muong AirBase, Thailand. This is where he met his wife **Patima**. Their daughter **Luisa** was born in Bangkok, Thailand. After being discharged from the service he returned to California and his old UPS job where he worked until retirement.

Jorge attributes his interest in fruit cultivation to his father who was an avid mango seeding grower. Both the front and back yard of the home where he and his wife **Patima** have lived for over 30 years is consumed with fruit trees to the point that **Patima** has threatened him, "if you bring one more tree home-you're going to have to sleep with it!"

Jorge has been active in CRFG for quite a few years and a great promoter of our organization. He also has participated in the TV interviews for the last 3 years. You can see him on our website in the video section as he demonstrates his knowledge. **Jorge** also belongs to the Wilshire Park Neighborhood Association and the American Legion Veterans' Organization.

Resolutions for the Gardener



By Paul James

Spend more time observing the garden rather than working in it. A casual stroll can actually improve the garden by identifying pests and disease problems before they get out of hand. Walking around also provides an opportunity to pick the perfect spot for a new shade tree or select a site for that new compost pile.

Pay more attention to wildlife by continually providing fresh food, such as seed for birds.

Keep garden tools clean. Knock the dirt off after using them and give the metal surfaces a light coat of oil. Always put tools back where they belong.

Keep the yard clean, and that involves taking time to tidy up rather than leaving tools around. It also means picking up stray toys and other objects that kids leave around.

Take a proactive position in composting. Turn over compost piles once a month and check the moisture content. Those two simple steps will produce twice as much compost as some other methods

Do a better job of sharing plants and produce with friends. When a friend or fellow gardener brings a new packet of seeds, some fresh produce or a plant cutting, reciprocate within a few days.

Read more about gardening from books and magazines. Gardeners cannot get enough good information about gardening.

Spend more time gardening with children. They love it, and love being with you while you're doing it.

Recycle more. Although most people already recycle, try to recycle even more by turning as much refuse as possible into compost

Remove the tree ring (the mulched area around the base of a tree) that has been in the yard for years. While the tree is young, a tree ring is a good idea, but after two or three years, the grass needs to grow right up to the base of the tree for a more natural look.

Paul James, host of Gardening by the Yard, which airs on HGTV, admits there was a time when he hated gardening. The dislike stemmed from digging Bermuda grass out of his father's vegetable garden in the middle of August.

Paul has come a long way since that memorable hot and sweaty day. Now known as "The Gardener Guy," Paul serves as Gardening by the Yard's creator, writer and senior producer and shoots almost the entire show in his own backyard

Avocado and Papaya Salad Recipe

Preparation Instructions:

Ingredients

- 6 Tablespoons fresh lime juice
- 2 Tablespoons olive oil
- Salt and pepper to taste
- 4 ripe papayas
- 4 ruby red grapefruit
- 2 medium ripe avocados
- 2 small heads red leaf lettuce, washed and dried
- 1/2 cup minced onion

In a small bowl, whisk together lime juice and oil. Season with salt and pepper. Cut papaya lengthwise with paring knife and remove skin. Scoop out and discard seeds. Slice thinly. With paring knife, remove skin and white pith from grapefruit. Working over bowl to catch juice, cut sections from the membrane. Halve, peel, pit, and thinly slice avocado. Line a large platter with lettuce leaves and arrange papaya, grapefruit, and avocado slices on top. Add grapefruit juice to dressing and drizzle over salad. Sprinkle with onion. Serve immediately. Serves 12

AVOCADO

by Alfredo Chiri

Persea americana - Lauraceae

Common names: Avocado, alligator-pear, aguacate (Spanish), palta (Spanish-Castilian).

Avocados are indigenous to tropical America and have been cultivated since pre-Columbian times. The name of "Avocado" comes from the Aztec word "Ahuacatl," roughly translated as "green testicles." The Aztec Indians believed that avocados had aphrodisiac qualities, and all unmarried women were sequestered during the peak-growing season. Avocados are grown in tropical and subtropical areas of the world. Avocado varieties are classified in three groups, known as the West Indian, Guatemalan, and Mexican "races", each one with distinct characteristics.

West Indian - Origin: Tropical low lands. Skin texture: Leathery-smooth

Guatemalan - Origin: Tropical highlands. Skin texture: Woody-rough

Mexican - Origin: Tropical highlands. Skin texture: Papery-smooth

The tree grows from a 30 ft to a 65 ft in height. Avocado trees are classified as evergreen, although some varieties lose their leaves for a short time before flowering. The tree canopy ranges from low, dense and symmetrical to upright and asymmetrical. Leaves are 3 to 16 inches in length and variable in shape and often reddish when young, then become dark green when mature.

The fruit is a berry, consisting of a single large seed, surrounded by a buttery pulp containing in some varieties from 3 to 30% oil. The skin is variable in thickness and texture depending on the variety. The fruit does not generally ripen until it falls or is picked from the tree. The fruit is considered sufficiently mature for harvest when it reaches a specified oil % or dry weight %. Calendar date, color, or loss of shine, or seed coat turning brown are other indications.

The avocado pollination varieties are classified into A and B types according to the time of day when the female and male flower parts become reproductively



functional.

Type A: 1st day: Flower opens, and the stigma is receptive in the morning. Flower closes in the afternoon and night. 2nd day: Flower is closed in the morning, and in the afternoon the flower opens again, pollen shedding.

Type B: 1st day: Flower opens, and the stigma is receptive in the afternoon. Flower closes in the night. 2nd day: Flower opens again, pollen shedding in the morning.

Avocado varieties do not come true from seed, so they must be propagated vegetatively. Grafting is most successful during the cooler months. Propagation by cuttings and air-layering has not been successful.

HOLIDAY TIME!!



REMINDER

Well 2008 is here and it is time to renew your membership in CRFG! Remember \$36 will take care of your Chapter dues and general membership. So sit down today and make your check out to CRFG (if you haven't already) and send it to K. Payton, 22275 Dardenne St., Calabasas, CA 91302