



# HAPPY NEW YEAR!

## LOS ANGELES CHAPTER

January 2013 Volume XVIII Issue 1

<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:** January 12, 2013  
**Place:** Sepulveda Garden Center  
16633 Magnolia Blvd., Encino, CA 91316

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

We need your help and participation in our annual 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! All NON-members will be charged \$8 for participating in the exchange. (See next page for more information).

**ATTENTION ALL MEMBERS!!** If your last name begins with **N-Z** please bring something for our **January** table. The Grafting Meeting always attracts big crowds so let's have a full table. And feel free to bring something even if it's not your real turn. **Please label whatever you bring.**

### FEBRUARY MEETING

**Date:** Saturday, February 23, 2013  
**Time:** 10 AM  
**Place:** Urban Organic Farm of Christopher Wilcox.  
**Members only**  
(please call newsletter editor if you need address)

**Program: Jacky Bolbat (Surber)** is a former Los Angeles Chapter member and a professional organic gardener. Besides working on her mother's orchard, which she and her mother have graciously invited us to visit in April, she's invited us to see the "urban organic farm" she's created for homeowner, **Christopher Wilcox**, in the Los Feliz area. His home and the neighbor's land he uses is less than an acre, and features many types of fruit trees and plentiful other carefully-selected varieties of food-bearing and other plants. We are very grateful to **Jacky** for approaching our chapter, knowing that what she's achieved at this locale is exactly the kind of planting we take a great interest in.

There are not many parking opportunities right by the address we are visiting, so we might think about carpooling and/or planning to walk, probably uphill, a block or two.

**Directions:** Please use your GPS or Thomas guide. (Too complex for me to print here.) It is about a 25 minute drive from the Valley, location is off the 101 Freeway and near Griffith Park.



## WORDS FROM OUR CHAIRMAN

Dear Chapter Friends:

Wishing you a Very Happy, Healthy and Prosperous New Year 2013

Wow! What happened? Where did last year go? And why so fast! Were you like me? Didn't plant all you wanted? Didn't redo that parcel? Didn't summer prune that fruit tree? Didn't complete the Honey-do-list?

Didn't \_\_\_\_\_ (you fill in the blank)

Well guess what, you're not alone! That's the way I feel, too. But, as good as 2012 was, it's gone, and I'm looking forward to the promises of the New Year. I've found out I accomplish more with a monthly "to do list". And one of the first items written down for January 2013 is planning our trip to Hawaii, for the 2013 Festival of Fruit.

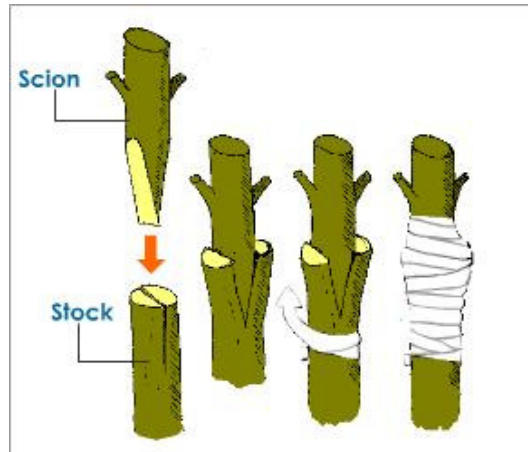
It's happening September 26 thru October 3rd  
Information about the festival is on the web at [www.crfg.org/2013FoF/default/html](http://www.crfg.org/2013FoF/default/html). Not all the details are in yet, but certainly enough with more on the way as they are worked out. This is going to be our vacation and we hope to share it with good friends like you. I sure hope that many from the Los Angeles Chapter will be joining Debbie and me. The cost is approximately \$2100.00 to \$3000.00 per person, and that is just my guesstimate. So start stuffing that little piggy bank and call your travel agents!

Aloha!

**Jim Schopper**

May I leave you with this thought?

"Cheers to a New Year and another chance for us to get it right." **Oprah Winfrey**



### ATTENTION NEW GRAFTERS!

There will be grafting demonstrations by some of our most successful grafters at our January meeting

### NO CITRUS SCION WOOD PLEASE **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

## ORANGE COUNTY SCION EXCHANGE

On Saturday, January 19th, the annual Orange County Chapter 's Great Scion Wood Exchange will be held in the Millennium Barn at the Orange County Fair & Event Center from 9am to 11am. And, if you're bringing scion wood, try to get there by 8:45am. REMEMBER: NO CITRUS SCIONS OR BUDS ALLOWED.

Parking will be available outside the main entrance to the Centennial Farm as they are sponsoring a gardening talk which starts at 9:30am outside the silo building. If a parking fee booth is open just let them know the event you're attending and parking will be FREE.

**(For those of you who missed this field trip earlier this year-or who'd like to repeat it, a great way to spend a Saturday)**

**The Huntington Library,  
Art Collections, and Botanical Gardens  
1151 Oxford Road**

**San Marino, CA 91108      626.405.2100**

**Jan. 26 (Saturday)  
10:30 a.m.-1 p.m.**

What's new on the **Ranch**? Get a behind-the-scenes glimpse of The Huntington's urban agriculture site—an area not typically open to daily visitors—and take home some fresh ideas for sustainable gardening. General admission. From the Teaching Greenhouse, follows signs to the site. Cancelled in the event of rain. (Also offered on Feb. 23.)

## Membership

This is a good time to mention that membership in the chapter is contingent upon membership in our parent organization, CRFG, Inc. It's through the parent organization that we get the insurance that protects us at all our events, and CRFG, Inc. provides the network that binds all the chapters into the strong and unique body that is CRFG.

We understand that in today's economy it may be difficult to cover the cost of the dual membership fee, but keep in mind that a less expensive alternative is available by electing to receive the online version of the magazine. Speak to Treasurer Chair **K. Payton** to discuss all the options that are available to you. And remember, all members are expected to maintain their membership in the parent organization

## LOOKING BACK

By Member at Large- **Debbi Schopper**

**Our November meeting** was led by **Jim Schopper** who shared his slides and memories of the 2012 Festival of Fruit. The CRFG partnered with Baker Creek Seed Company and the 2nd annual "World's Pure Food Fair" at the National Heirloom Exposition. The Festival/Exposition took place at the Santa Rosa Fairgrounds, Sept. 11, 12 & 13. The Hall of Flowers gave way to dazzling displays of fruits, vegetables and flowers from many surrounding farms, complete with fruit tastings (including our own **Ed Valdivia's** pitaya tasting), giant pumpkin contest, Chef Ray L. Duey (who carved fruits and vegetables into culinary masterpieces), silent auctions and more. And this is what took place in only one building! Each day speakers shared their knowledge of such topics as seed saving, home gardening, marketing, food politics, farming and the care and raising of poultry, goats and sheep. As any good festival would have, there were musicians, vendors, children's activities, and lots of food to consume. At the end of the presentation there was a lively discussion regarding pure food, slow food, gmo's, and heirloom seeds. When members ask questions and share their knowledge and experiences we all benefit.

**Emory Walton** spoke on our 2013 Festival of Fruit to be held in Hawaii September 26 thru October 3, 2013. As more information becomes available, we will let you know.

We had eight visitors to this meeting and several joined our club chapter this month.





## CRANBERRY ORANGE FRUIT BARS

### CRUST

1 cup chopped nuts (walnuts, pecans, almonds or hazelnuts) or old-fashioned rolled oats, divided  
 3/4 cup whole-wheat pastry flour (see Tip)  
 3/4 cup all-purpose flour  
 1/2 cup sugar  
 1/2 teaspoon salt  
 4 tablespoons cold unsalted butter, cut into small pieces  
 1 large egg  
 2 tablespoons canola oil  
 1 teaspoon vanilla extract  
 1/4 teaspoon almond extract

### FRUIT FILLING

5 cups cranberries, fresh or frozen, divided  
 1/2 cup orange juice  
 3/4 cup sugar  
 1/4 cup cornstarch  
 1 cup orange segments  
 1 1/2 teaspoons freshly grated orange zest  
 1 teaspoon vanilla extract

### PREPARATION

To prepare crust: Combine 3/4 cup nuts (or oats), whole-wheat flour, all-purpose flour, sugar and salt in a food processor; pulse until the nuts are finely ground. Add butter; pulse until well incorporated.

Whisk egg, oil, 1 teaspoon vanilla and almond extract in a small bowl. With the motor running, add the mixture to the food processor. Process, then pulse, scraping down the sides, if necessary, until the mixture begins to clump, 30 to 45 seconds (it will look crumbly). Measure out 1/2 cup of the mixture and combine in a bowl with the remaining 1/4 cup chopped nuts (or oats). Set aside for the topping.

Preheat oven to 400°F. Generously coat a 9-by-13-inch baking dish with cooking spray.

To prepare fruit filling & assemble bars: Combine 3 cups cranberries, orange juice, sugar and cornstarch in a large saucepan. Bring to a simmer over medium heat, stirring constantly, until the mixture is very thick, 4 to 5 minutes. (It may take up to 10 minutes to get a thick result if you start with frozen fruit.) Stir in the remaining 2 cups cranberries, orange zest and 1 teaspoon vanilla. Transfer the dough to the prepared baking dish. Spread evenly and press firmly into the bottom to form a crust. Spread the fruit filling over the crust. Sprinkle the reserved topping over the filling.

Bake the bars for 15 minutes. Reduce oven temperature to 350° and bake until the crust and topping are lightly brown, 25 to 30 minutes more. Let cool completely before cutting into bars, at least 1 1/2 hours.

The December meeting/holiday party was again a wonderful time to get together and enjoy friendship, entertainment, food, gifts, and of course information. **Dr. Ivan Thomas** spoke on pomegranate propagation of several rare Russian and Turkmenistan varieties. He also donated several trees to our chapter which were auctioned to members who would be willing to grow these varieties and keep records as to their taste and hardiness. The chapter's response was for him to bring more trees!



We were treated to the giftings of **Marcia Melcombe** along with **Mark Nudelman** as they entertained us with memorable holiday songs. **Marcia** had us all singing and in the holiday mood. Thank you so much **Marcia** for sharing your wondrous voice with us! **Christine Warren** shared a video and photos of her most recent dance contest. Congratulations, **Christine**, in taking first place! What a talented group we have.

We ended the year with lots of food, a gift exchange, and raffle. Thank you, everyone, for all that you contribute to our amazing chapter.