YEAR OF THE OLIVE

LOS ANGELES CHAPTER

July **2009** **Volume XII Issue 3**

http://www.crfg-la.org

July Meeting

Date: Saturday, July 25, 2009
Time: 10:00 A.M.
Place: Sepulveda Garden Center
16622 Magnolia Blvd., Encino, CA. 91316

Program: - **Edgar Valdivia--** will present a power point on growing semi tropicals in California. For those of you who have never heard Ed speak, you are in for a treat--informative and fun all in one.
The **Paytons** present some of their marvelous findings at the local ethnic food markets.

Those whose last name begin with **A-M** please bring something for our tasting table to the July Meeting

August Meeting

Date: Saturday, August 22, 2009
Time: 10 am
Place: Phil Spellman's home: 144 Avenida de Las Flores, Thousand Oaks, CA 91360
We will be visiting **Phil Spellman's** 'Garden of Eatin' in Thousand Oaks where he has managed to plant around 150 varieties of tropical and subtropical fruits and nuts on a city-sized lot. He is very excited that, because of drought restrictions, his wife has relented and has given up the back lawn for future growth!! (As long as it still looks pretty)

The variety of what you will see is amazing. **Phil** will be available to answer all of your questions as you use the provided garden map/info sheet to explore at your leisure while your spouse relaxes with a glass of iced tea and homemade cookies on the covered patio.
A general listing of his garden plants include:

annonas-rollina, ilama, cherimoya, atemoya, sugar apple and pawpaws;
figs- super long necked, yellow sapsucker and the hot-dammaropsis (largest leafed fig anywhere);
kiwis-giant, peewee, yellow-skinned, and extra sweet varieties**;**
eugenia-pitanga, pitomba, and the cherry-of-the Rio-Grande;
stone fruits galore;
mangos-featuring the greatest "Livons" plus many other varieties.

NOTE; Phil requests that there please be **no** children under 12, including babes in arms and no pets other than service animals. There will be full access to the garden and greenhouse but **not** to the home**.**

Directions: From the San Fernando Valley take the 101 freeway north and exit Lynn Rd going north to Avenida de las Flores and turn right. Arrive at **144 Ave De Las Flores**. **805 231-9832**

WHITE SAPOTE

Alfredo Chiri

WHITE SAPOTE – Casimiroa edulis – Rutaceae Var. 'Hybrid' – donated by: CRFG/Vincent and planted in 1981(r.f.-04) Var. 'McDill' – donated by: CRFG/Haluza and planted in 1982(r.f.-02) Common names: White sapote, zapote blanco, ahache, matasano

White sapote is a native to Mexico and Central America and occurs in the wild and cultivated areas. The Casimiroa edulis is one of the three species of trees; the other two are woolly-leaved white sapote and the matasano de mico.

White sapote trees range from 15 to 60 feet in height. The trunk has a thick grayish bark with long drooping branches. The leaves are alternated with 3 to 7 lanceolated leaflets that are smooth above, light green, and smooth or hairy on the underside.

The flowers are small and greenish yellow, odorless, and borne in terminal panicles. Flowers are hermaphrodite and occasionally can become unisexual because of some aborted stigmas. There is a variation as to the amount of pollen produced by the seedlings and the grafted cultivars.

Flowers with sterile pollen and lack of cross-pollination are a primary cause of heavy shedding of immature fruits. Bees will alleviate this problem.

The fruit is round, oval or ovoid, thin-skinned and bruises easily. It is from 2-4 inches in diameter and shaped like an apple, light green when unripe, yellowing when ripe. The skin is coated with many tiny yellow oil glands. The flesh is creamy with a sweet flavor, and its color is yellow or white, containing 1 to 6 hard white seeds.

White sapotes are usually found in elevations between 1500-3500 feet. In California, trees do well near the coast where the mean temperature is about 65° F. but poorly when the mean temperature drops to 57° or lower.

White sapotes are commonly grown from seeds. Seedlings begin to bear in 7 to 8 years. Grafting is common practice during midsummer. Rootstock that is preferred for grafting is from the seedlings of the 'Pike' variety.

Propagation from cutting isn't often successful, as they're difficult to root.

Trees will do very well as long there is a good drainage in sandy loam or clay. Trees are fairly drought resistant. The white sapote is not the most desirable lawn tree in spite of its attractive foliage. It has invasive roots and produces many fruits that fall to the ground and make a mess, attracting squirrels, rats, birds, flies and other insects.

When harvesting white sapote fruits, it is recommended to clip the fruit from the branches, leaving a short piece of stem attached. This stub will fall when the fruit becomes eating-ripe. If the fruit is plucked by hand by twisting, soon it will show a soft spot which rapidly will become watery and decayed. The best way to keep the fruit is to freeze it.

White Sapote Shortbread

1/2 cup sugar
1/4 cup butter
yolks of 2 eggs
1 and 1/2 cups sifted flour
2 tablespoons of yellow sapote pulp
1/2 cup castor sugar
1 cup coconut
whites of 2 eggs

Instructions

Beat butter and sugar to a cream; add yolks of eggs, then the flour.

Roll out on oven slide, spread with yellow sapote pulp, then beat the egg whites stiffly, add sugar and coconut, and spread over pulp.

Bake 20 minutes in a moderate oven, and cut in slices when cold.

A LONG OVERDUE THANK-YOU

It is time to take a moment and single out some of our outstanding members who have done so much in our organization. These exceptional members of the Los Angeles Chapter have given much of their time, energy and commitment by volunteering in the following activities:

1.The High School Grafting program-**Bob Vieth, Jorge Pelaez, Lynn Maxson, Emory Walton, Edgar Valdivia and Dick Watts**;

2. The Pierce College Farmwalk-**Jorge Pelaez, Karen** and **David Payton**, and **Lynn Maxson;**

3**.** The Los Angeles Arboretum Festival of Tasting-**Jorge Pelaez, Lynn Maxson, Debbie Markley** and **Joann Owen;**

4. The Sepulveda Garden Farm- **Dick Watts, King** and **Mildred Thomas, Jorge Pelaez and Pat and Ed Valdivia**.

Thank you for stepping up to play such an active part; thank you for making a difference!

Ed Hager's Bob Goldsmith Tribute

The ever modest, kind, funny, and exceedingly generous **Dr. Ed Hager**, whom we see way too rarely at our meetings, has contributed $1200 to the CRFG Development Fund in tribute to **Bob Goldsmith**, our wonderful 2005-2008 Chapter chairman, who passed away on May 8. Thank you very much Ed!

Bob Goldsmith Memorial

Sherry Goldsmith, Bob's wife, is currently planning an ongoing memorial gift -- perhaps a scholarship or the like -- to carry on Bob's name linked with CRFG and the furtherance of horticultural achievement, which meant so much to him.

Our Los Angeles CRFG Chapter, which was so lucky to have **Bob** as our chairman, friend, spirited innovator and tireless worker, will make a contribution to a memorial gift. At our next meeting, we will be inviting our members to make a tax deductible contribution, if they choose, to the gift the chapter will make in his name.

Note: A considerable tribute was paid to Bob by Calabasas mayor James Bozajian at the May 20th city council meeting. Bob made major contributions to others in many areas of his life, including in his community and also, even, to our country through his longtime work with the military. We knew Bob as a quiet gentleman, a modest good leader and a nice man, but he also had a very broad and significantly valuable influence on lots of people's welfare.

Chapter Carpool

New member **Gladys Bradley** has agreed to coordinate a new feature of our group, a Chapter carpool. At the May 23rd meeting we circulated a sign-up sheet for people who want to either ride with others and contribute towards gas costs or drive the people who want to ride. **Gladys** was very effective in inspiring the formation of the carpool. Call her at **818-885-0235** regarding carpooling.

WELCOME NEW MEMBERS!!

We are delighted to welcome five new members who joined us at the May 23rd meeting. **Ben Lopez**, from North Hills is a returning member. **Gladys Bradley**, from Reseda, has been our guest at the March and April meetings. We met **Kim Van** and **Hung Yuen Wong**, from Alhambra, and **Eloise Luera**, from North Hills, for the first time at the meeting. **Eloise** learned about CRFG at the Sepulveda Garden fair. We thank them all for joining us in our celebration of fruit!

SHAMOUTI SWEET ORANGE

Source: Received as budwood from Israel via Glen Dale & CCPP.

Parentage/origins: Shamouti originated some time prior to 1844 in an orchard near Jaffa, Palestine (now Isreal), as a limb sport. Within a few decades, it became the leading variety.

Rootstocks of accession: Carrizo citrange, C-35 citrange

Season of ripeness at Riverside: Unknown at this time.

Notes and observations:
EMN, 2/8/1988: This appears to be typical Shamouti in both foliage & fruit characteristics.
OJB: Shamouti is a medium to large, oval-shaped sweet orange. It is nearly seedless, and has a thick, leathery rind. Shamouti peels well, and ships and stores well. It is a midseason fruit. Although Shamouti is the preferred name of the fruit, it has also been called Jaffa in Europe.

The tree is sensitive to heat and aridity, and so it is not adapted to hot desert or semitropical climates.

Description from The Citrus Industry, Volume 1:
"Shamouti (Chamouti, Palestine Jaffa, Jaffa, Jaffaoui, Iaffaoui). Fruit medium-large to large, oval to ellipsoid; basal end slightly flattened or depressed with narrow and low collar or shoulder, commonly with short radial furrows; apical end evenly rounded; areolar ring usually present but faint. Seedless or nearly so and well-colored under favorable conditions. Rind thick, tough, and leathery; surface finely pitted but relatively smooth; inconspicuous oil glands. Flesh color light orange; firm, tender, juicy; fragrant and pleasantly sweet-flavored. Fruit peels and segments separate readily. Ships and stores unusually well, but does not process well. Midseason in maturity.

Tree moderately vigorous, distinctive in appearance, upright in growth habit, with thick, thornless branchlets; leaves large and broad, with petioles which are small and narrowly winged. On Palestine sweet lime rootstock, tree is somewhat dwarfed, probably because of xyloporosis infection, but is regular and highly productive, whereas tree is larger on sour orange but less productive because of pronounced alternation.

While Shamouti, of which there are various other spellings, is the preferred name for this distinctive and highly important variety, it is so well and favorably known in Europe under the name Jaffa that it is now impracticable, as well as undesirable, to undertake to change this usage. There is another, quite different variety of the same name and parentage, however, frequently called Florida Jaffa to distinguish between them.

Like the navel oranges in general, the Shamouti tree is sensitive to heat and aridity during the bloom and hence restricted in range of climatic adaptation. Thus, in very hot, arid regions production is low and the fruits are undesirably large and coarse. Shamouti is clearly not adapted to hot desert or semitropical climates. For reasons that are not clear, probably relating to both climate and rootstock, the commercial culture of this variety is restricted to climatically favored portions of the eastern end of the Mediterranean basin.

According to Oppenheim (1927, 1929), Shamouti originated some time prior to 1844 in an orchard near Jaffa, Palestine (now Israel), presumably as a limb sport in a tree of the local or beledi variety (see also under Jaffa). Its qualities were so outstanding that within a few decades it became the leading variety in Palestine and has maintained this position ever since. It spread to nearby countries and attained importance, notably in Lebanon, Turkey, and Cyprus. It was early exported to Europe, principally England, where it soon established a reputation for its size, quality, and seedlessness. Its distinctive shape provided a natural trademark. Currently, Shamouti is by far the principal variety of the Near East and one of the major varieties of the world. In addition to the countries already mentioned, it is the leading variety in Syria and is grown to some extent in Greece and Egypt. The 1965 production of this variety was estimated at not less than 20 million boxes.

Although efforts were made early to establish this highly reputed variety in both California and Florida, the seed introduced apparently came from fruits of the seedy parent variety rather than the almost seedless Shamouti and gave rise to the Florida Jaffa and Joppa varieties (see Jaffa and Joppa). This fact was not realized for many years, and it was not until about 1920 that the true Palestine Jaffa (Shamouti) was introduced. Thus far, it has not compared favorably in quality and productivity with other varieties.

The evidence indicates that the Shamouti clone is highly unstable and prone to the occurrence of limb sports. Thus, Oppenheim (1927, 1929) and Chapot (1964c) report numerous instances of Shamouti trees containing branches that produce round, seedy fruits typical of beledi, and a few cases have been reported of beledi trees with Shamouti-like limb sports. Chapot (1954, 1955b) reports the existence of four varieties in Lebanon, the names of which clearly suggest the likelihood of Shamouti origin. They are Shamouti or Iaffaoui Beledi, a seedy Shamouti; Shamouti or Iaffaoui Maouardi, a seedless blood Shamouti; Maouardi Beledi, a seedy, blood Shamouti; and Shamouti or Iaffaoui Moghrabi or Meski, an acidless, seedy Shamouti. Other varieties which markedly resemble Shamouti and are known to have originated from it include Kinariti or Kinnereth (Early Shamouti) and the pink-fleshed Sarah of Israel and Shamouti Masry (Egyptian Shamouti or Khalily White). (See Shamouti Masry, below.) Finally, it should be noted that Maltaise Blonde of North Africa, sometimes called Petite Jaffa, and Barile of Italy closely resemble Shamouti though their fruit is somewhat smaller (see Maltaise Blonde)."

Availability: Commercially available in California through the Citrus Clonal Protection Program.
(USDA Germplasm Resources Information Network page for Shamouti sweet orange)