



LOS ANGELES CHAPTER

MARCH 2006 Volume IX Issue 2

2006 Chapter Officers & Committees

Chairman:

Bob Goldsmith
818 889-6875
r_goldsmith@sbcglobal.net

Treasurer:

K. Payton
818 222-7556

Newsletter Editor:

Pat Valdivia
805-584-6244
pat_erati@yahoo.com

Program Chairman:

Lynn Maxson
805 527-3912
lmaxson@pacbell.net

Historian:

Emory Walton
805 497-8835
emoryw@adelphia.net

Special Events:

Richard Watts
805 484-3584
edew@adelphia.net

Membership:

Anita Drapkin
818 888-8630

Food Coordinator:

Chris Warren
818 362-8537
christinewarren@med.va.gov

Plant Sales:

D. Payton
818 222-7556

MARCH MEETING

Date: Saturday, March 25, 2006

Time: 10 am

Place: Sepulveda Garden Center

Program: Julie Frink, Curator for the Avocado Variety Collection at the South Coast Research Center will speak on avocados. Julie has a wealth of information on avocados, and really loves and knows the fruit. Her experience is in large part derived from years of volunteer work at the South Coast Field Station in Irvine, where there are hundreds (probably thousands) of trees, both in the germplasm collection there and in field trials coming out of breeding programs.



APRIL MEETING

DATE: SATURDAY, APRIL 22, 2006

TIME: 10 AM

Place: 5109 Kingsgrove Dr. Somis; garden of new member, Aura Carmi

Program: Aura has about 2 ½ acres where she is growing: blueberries, jujube, mango, grapes, raspberries, blackberries, several varieties of plum, peach, nectarines and apricots, fig, sapote, loquat, cherries, feijoa, persimmon, pomegranate, eugenia, cherimoya, prickly pear cactus, avocado and many kinds of citrus. Her entire property is strictly organic and she has not had any chemicals on the property for 8 years.

Directions: Coming from the North Valley - Take the 118 freeway, get off at New Los Angeles Ave. (Not to be confused with Los Angeles Ave.) Drive straight through Moorpark and keep going on New Los Angeles Ave. also called 118. Pass several nurseries and planted fields and after about 7 miles, make a right onto Donlon. Donlon is a small street right after Plant Warehouse and right before the Somis Road intersection. Continue on Donlon until Kingsgrove Dr. Make a left onto Kingsgrove Dr. We are almost at the top of the hill, on the right side, a white house with a peach colored tiled roof and tall shrubs with purple flowers (lavateras) covering the fence in the front. The address is **5109 Kingsgrove Dr. Somis 93066** for anyone who wants to check on-line.

From the South Valley, take the 101 Freeway to the Lewis road exit. Make a right on Daily Dr. then a Left at Lewis Road. Go until the very end, a T intersection. Make a right onto New Los Angeles Ave, also called 118. Immediately, about 100 feet later, make a left onto Donlon. Continue with the directions above

Lindcove Research Station



Jenny Fox & Alix Janofsky

by Emory Walton

Several members of our chapter attended the annual meeting at the Lindcove Agricultural Research

Station, in Exeter, Ca, hosted by the Sequoia chapter in January. This meeting is always a pleasure to attend, plus you get a chance to sample (and take home) fruit from the huge variety of citrus trees that are grown there.

Three of the Los Angeles Chapter members: **Emory Walton; Jenny Fox, and Alix Janofsky** went together in a car pool. **Larry Mallach** and his wife also attended. Aside from Emory, this was the first time that the other members had been to Lindcove. Also present were members from the Central Coast and San Jose Chapters.

Walter Stutsman, the Principal Superintendent of Agriculture at Lindcove led the tour this year.

Before taking the tour, we were informed of the few things that are not allowed. The main restriction was not to take any wood, nor bring any mechanical device (such as a knife) in contact with the trees. Their big concern is the tristeza virus, which is spread by such devices. You are however, allowed to sample and cut the fruit with a knife once it has been manually removed from the tree. During the field tour, we sampled a dizzying array of fruits. The cara cara navel, and an acid free lime were particularly good, but there were a myriad of other delicious citrus varieties that we also sampled. The members of the Sequoia Chapter very graciously invited us to a delicious lunch. Many of the dishes included fruits and vegetables that had been grown by the chapter members.

After the meeting, **Martin and Eva Berghuis**, (**Eva** is the chapter chair of the Sequoia chapter) invited us to visit their 4 acre ranch/nursery/home which is just a few blocks from Lindcove. As true **CRFG** members, they are growing some citrus varieties that are not even available at Lindcove.

The trip, although quite some distance for the members of our Chapter, was thoroughly enjoyed by everyone.

GRAFTING TOOL OFFER

Once again we at Newimage.com bring you a new offer on our most popular grafting tool. The price has gone up since last year (it was \$45.00) and now it's at \$50.00 however, to any member of the **CRFG** we offer discount of 15%. To take advantage of this use the word "**PEPPER**" when placing your order.

Contact info:

Larry 818 996-8542

Email: datadog2@pacbell.net

www: newimage.com

GUAIBAJAI – *Hexachlamys edulis* – Myrtaceae

by Alfredo Chiri



Common names: Guaibajaí, Peach tree-do weeds, Cherry-do-river-great, Ivahai, Pessegodo-mato, laranjinha, ubajaí, ibajaí

This bush is a South American native. It grows from São Paulo to the Rio Grande Do Sul in Southern Brazil. It still occurs around the Iguazu Falls on the Argentina side and in some areas of Uruguay. The plant possibly is a native of the area of the Iguazu Falls, growing in the forests and enclosed formations of the Parana River basin. Also it has been found growing in the Mato Grosso's Amazonian forest.

The Guaibajaí tree is a large shrub, reaching 15 to 30 feet in height. Heavily formed by fast-growing shoots with multiple crooked ramifications, the trunk's appearance resembles cork. The stalks, when young, are light brown with few leaves, turning to a grayish-white with pinnacles of leaves.

The opposing leaves are narrow and tapering toward the apex and at the base. The leaves are mildly aromatic, and their points are translucent. Leaves, when young, are of a light green color. As they reach 5 to 8 inches in length, the leaf color becomes a light green with a touch of blue.

The flowers are small and showy, forming in short-stalked clusters at the end of the branches. They are creamy white and fragrant. Flowers are used in the perfume industry because of the unique and pleasant odor.

The fruit at the early stages is light green, turning to a mustard-yellow color at ripening time. The 3 to 4 inches long and 2 to 3 inches wide fruit with an outer skin is thin and not uniform. It has some smooth lumps, similar to those in the papaya.

The fruit pulp is sweet and stringy with a pleasant peach odor. The pulp color varies from a yellow- white to orange-white, with a large single seed attached to a series of fibrous, thread-like filaments.

The Guaibajaí tree is usually grown from seeds. Most are polyembryonic, producing 4 to 6 plants per seed. They germinate in 20 to 40 days. Grafting is possible in some cases. Budding is not easily accomplished because of the hardness of the wood.

Guaibajaí trees grow best in deep, rich well-drained soil, but they tolerate sandy soils. A fertilizer of 14-14-14 slow-release is placed in a series of pits around the base of the tree. The pits store and gradually release the nutrients.

The Guaibajaí fruits are edible and are often used for the making of jelly and marmalade.

.....
Pierce College

Agricultural Science Department
FARMWALK



Don't miss a fun day at **Pierce College**

Our **LA Chapter** will have a booth, so we'll look forward to seeing you there!

April 23, 2006

9:30am - 4:00pm

\$5.00 donation per person

Children under 12 free



California Dairy Council's Mobile Classroom
(cow milking demonstrations) BBQ

Simply Marie & Her Canyon Cowboys "Live"

Sheep Shearing & Wool Spinning

Horse Shoe- Forging- Exotic Animal Shows

Petting Zoo - Kung Fu Demonstration

[California Women for Agriculture Booth](#)

[Agriculture Educational Center Booth](#)

and much more!

TASTING TABLE

All of those who's last name begins with A-L are asked to please bring something to share to the April Meeting

TROPICAL KUMQUAT CAKE

Our little kumquat tree is loaded. Maybe yours are too. So, here is a recipe for a delicious cake

Ingredients

3 eggs

2 cups sugar

1 cup oil

1 tsp. cinnamon

1 1/2 cups chopped kumquats

1 cup chopped nuts

1 - 20 oz. can crushed pineapple (well drained)

3 cups flour

2 tsp. baking soda

1 tsp. salt

Procedure

In a bowl, beat eggs, sugar and oil. Fold in dry ingredients and mix well. Add kumquats, nuts and pineapple. Pour into greased and floured tube pan. Bake 1 hour and 15 minutes in a 350 degree oven. Cool, remove from pan.

Temperature: 350°

Baking Time: 75 minutes.

HIGH SCHOOL GRAFTING PROGRAM



Michael Zarky, Lynn Maxson, Jorge Pelaez, Dick Watts and Don Webber preparing to demonstrate grafting techniques.

Our **LA Chapter** grafting team is well underway to introducing eager high school students to the art of grafting. Because **Bob Vieth** is out of town, **Ed Valdivia** has been coordinating the program. Thanks to **Bob Goldsmith, Lynn Maxson, Dick Watts, Emory Walton** and **Michael Zarky** the program has been running smoothly. We'd also like to mention a big thank you to **Jorge Pelaez** and **Don Weber** for pitching in on some of the grafting days. Over 500 students from 5 different high schools have participated in this event this year.

HAVE ANYTHING TO ADD OR A RECIPE TO SHARE?
I would love to have a column devoted to comments, concerns, ideas and/or tips from all of you out there. So please, if you have anything you'd like to print or anything you think should be included in our newsletter email your ideas to me and I will be happy to add them to our bulletin.
Pat Valdivia-Newsletter Editor pat_erati@yahoo.com

SCION EXCHANGE

Our yearly grafting program proved once again to be a hit. Over 50 enthusiastic members participated in the event. This year, those who wished also had the option of doing a hand on graft and take home their own grafted apple tree. Thanks to those of you who demonstrated the different techniques of grafting.

There was also plenty of scion wood for everyone to take home.

It also should be mentioned how grateful we are to **Jules Meisler, Aura Carmi, Ed Valdivia, Lynn Maxon** and **Bob Goldsmith** for bring all the potted plants to the meeting and to **Kenneth** and **Patricia Burton** for storing the remain plants on their property.

PARTICIPATION

Wouldn't you love to see *your name* in our newsletter? Please share any of your experiences in your backyard from successes, to tips or any ideas you have. We will print them here and share them with all our members.
DON'T BE SHY !

**My wife's a water sign. I'm an earth sign.
Together we make mud.**

- Rodney Dangerfield



Emory Walton has been very hard at work posting videos on line. One of them is the interview that was televised last year, in which **Ed Hager, Jorge Pelaez** and **Ed Valdivia**

spoke about **CRFG**. The other video shows the photos submitted for Fruit Shoot and in the background is the music **Emory** composed and which has been called the "CRFG National Anthem". Here are the links:

<http://video.google.com/videoplay?docid=8854691110954128552>

and (Fruit Shoot 2003) is

<http://video.google.com/videoplay?docid=-1031695216958407859>



: The annual Festival of Fruit will be held this year in San Luis Obispo, Cal Poly. The dates are

September 3rd through the 9th. Start making your plans now. It promises to be an outstanding event.