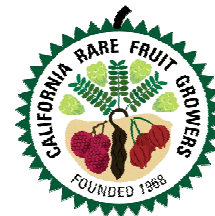


# LOS ANGELES CHAPTER



## May Meeting

**Date:** Saturday May 27, 2006  
**Time:** 10:00 A.M.  
**Place:** Sepulveda Garden Center  
16633 Magnolia Blvd., Encino, CA 91316

**Program:** Cancel any other weekend plans and join us for a really “MEMORIAL” presentation. **Tony Kienitz**, master vegetablearian, who confesses to have “eaten his yard” will be our speaker. If you subscribe to the *Los Angeles Times* you have probably read some of his articles (latest one on cherimoyas appeared on Thursday, May 4) in the Home section. He has also been a frequent guest on HGTV; written a very entertaining and informative book, “**The Year I ate My Garden**”; published articles in various magazines such as *Sunset*, *Garden Design* and *Daily Variety* and been a guest speaker at various universities, garden clubs and public gardens (e.g Descanso Gardens). Don’t miss this!

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## June Meeting

**Date:** Saturday, June 24, 2006  
**Time:** 10:00 A.M.  
**Place:** Conejo Valley Botanical Gardens  
**Directions:** Exit the 101 Freeway at Lynn Rd. and go north 0.7 miles to Gainsborough Road. Turn right and continue for 0.5 miles to the entrance on the right.

**Program:** **Dr. Ed. Hager**, will lead us on a tour of the rare fruit orchard. The Rare Fruit Orchard exhibits 130 trees including 40 varieties from 35 countries in an attempt to demonstrate to the community the tremendous versatility of our Southern California growing environment which enables us to grow a huge variety of unusual temperate, subtropical and tropical edibles. More details will be discussed at the May meeting.

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WONDERFUL DAY TO BE OUTDOORS!

**The Sepulveda Garden Center at 16633 Magnolia Blvd** (our LA Chapter meeting place) will be hosting their annual Country Garden Fair on **May 20<sup>th</sup> and 21<sup>st</sup>** from 9 am to 5pm. Not only will our **LA Chapter** be providing a plant sale, there will be other garden clubs and plant societies, a bonsai show, arts and crafts for sale, food and much much more. **ADMISSION IS FREE!** Contact **Dick Watts at 805 484-3584** if you would like to help out or have plants to sell. **Dick** would really appreciate the help and support. You can also enjoy the beautiful rose garden, walk around the plots of many different gardeners, and see the desert area. A great way to spend a Sunday!

MAY 2006  
Volume IX Issue 3

### 2005 Chapter Officers & Committees

#### Chairman:

Bob Goldsmith  
818 889-6875  
r\_goldsmith@sbcglobal.net

#### Treasurer:

K. Payton  
818 222-7556

#### Newsletter Editor:

Pat Valdivia  
805-5846244  
[pat\\_erati@yahoo.com](mailto: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



**SUGARCANE – *Saccharum officinarum* – Poaceae**

**Donated by:** CRFG/ Sven Meirten

and planted in 1999 (r.f.-09)

by **Alfredo Chiri**

Common names: Sugarcane,

Caña de azucar, Caña dulce, Tubo, Tiwu, Noble cane, Kaneh, Tebu.

Sugarcane originated in the South Pacific Islands and New Guinea, and nowadays it is found throughout the tropics and subtropics. Sugarcane is cultivated as far north as Spain and as far south as South Africa. In the Americas the sugarcane is cultivated from Florida to Texas and California in the north and as far south as Perú and Brazil.

The sugarcane stem or stalk varies from 9 to 15 feet tall and 1 to 2 inches thick. It is fibrous and juicy. The internodes are short and swollen. The sheaths (blades), overlap with their lower portions falling from the sheath. The blades are elongated with a very thick midrib.

Sugarcane plants are planted in zones that are warm with high tropical humidity, from the rain forests of North and Central America to the very dry coastal zones in Perú and Ecuador. Sugarcane grows in sunny areas on soils that are unsuitable to trees preferring soils that are sandy but not loam. The plant requires a hot humid climate with alternating dry periods and thrives best on low elevations on flat or slightly sloping land. However, it flourishes in any ordinary good soil.

Standing stalks of sugarcane freeze at 25 to 22°F, but the plant can endure a maximum of 130°F and a minimum of 10°F. Lower temperatures will reduce the sugarcane stem length, which happens to grow at nighttime. The plant will tolerate occasional flooding.

Sugarcane harvesting starts 12-16 months from the time of planting when the canes become tough and start to turn pale yellow. The cutting of the canes should be as close to the ground as possible. The root end of the cane is the part that is the richest in sugar. The rhizomes left in the ground will continue to give crops for 3-4 years, sometimes up to 10 or more years.

Sugarcane plants are propagated by cutting sections from the stalks and placing them in shallow ditches made in the soil. The young plants will grow from the internodes of the cuttings. In some tropical areas there are sugarcane plants that produce seeds, but they are primarily used to develop new hybrids to produce better cultivars that are stronger and resistant to pests and soil viruses.

Cane sugar, cane syrup, wax, molasses, and rum are some of the products obtained from the sugarcane plants. Molasses is used as a sweetener and supplement for cattle feeds. Other uses of the derivatives of the sugar cane are: industrial alcohol, explosives, synthetic rubber,

preservative for fruits and meat, and the production fuel for combustion engines.



**Julie Frink** demonstrating a grafting technique

**AN 'ADVOCAT(e)' FOR AVOCADOS**

Big “thanks” to **Julie Frink**, curator of the Avocado Variety Collection at the South Coast Research Center, for her great talk on avocados at the March 25th meeting! People came early and filled the seats, eager to hear her. She’s a delightful speaker and uncommonly informative. Further, she very generously brought boxes of avocados so that everyone at the meeting took home several different delicious types of avocados.

**Julie** distinguished three races of avocados: Mexican, which are small, smooth-skinned and can tolerate more cold; Guatemalan, whose leaves are toxic; and West Indian, which are grown in tropical areas and are large, watery, and can’t tolerate cold. All the races come in black and green and some of the West Indian fruits are even a little red in color. We also learned that unripe avocados can be refrigerated and later brought to room temperature for ripening. **Julie** recommended planting avocados on a mound for maximum drainage. Their root system is very close to the surface and it is best to allow leaves and mulch to remain under the tree.

**Julie** described grafting techniques, advised us which are good avocado choices for our climates, and discussed individual attributes of different types of avocados. Those interested in the details can read more in her article, “Grafting Avocado Trees,” in the May/June 2006 issue of **FRUIT GARDENER**.

We all were so interested in what she said that we eagerly remained seated, listening and asking questions, well after the time our thoughts usually turn to refreshments. We will certainly remember this as an outstanding meeting. Again, much gratitude to **Julie!**  
(Submitted by **Karen Payton**)

## Bug Juice Anyone?

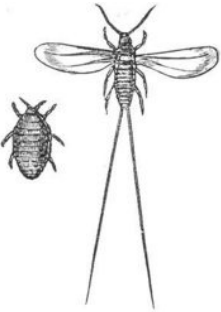
(From [CNN.com](http://CNN.com) posted on 01/27/2006)

WASHINGTON (AP) -- That ice cream you're eating or the lipstick you're wearing just might contain extract from crushed bugs. On purpose!

The Food and Drug Administration proposed Friday to require food and cosmetic labels to list cochineal extract or carmine if a product's ingredients include either of the two red colorings that have been extracted from the ground bodies of an insect known since the time of the Aztecs.(the cochineal is a white insect found in the opuntias)

The widespread use of the dyes in everything from yogurt to lipstick hasn't exactly been well-disclosed: The ingredients typically are listed as "color added" or "E120," the FDA said.

Carmine puts the red in ice cream, strawberry milk, fake crab and lobster, fruit cocktail cherries, port wine cheese, lumpfish eggs and liqueurs like Campari, according to the FDA. Carmine is also used in lipstick, makeup base, eye shadow, eyeliners, nail polishes and baby products, the agency said. Meanwhile, cochineal extract shows up in fruit drinks, candy, yogurt and some processed foods. Not that the stuff hasn't been around long: Indians living in pre-Columbian Mexico were the first to recognize a cactus-sucking insect called the *Dactylopius coccus* costa was a good source of dye.



## Welcome New Members/New Friends

In the last couple of months we've gained several spirited new members who share our fruit excitement and interest. In alphabetical order our new members are **Ray Bourguignon, Aura Carmi** (who hosted our April meeting), **Patricia Cooper, Tim Getchius, Roy Imazu, Richard & Kenne Kennedy, David Lang, Debi Markley, Lloyd Niven, Susan Peterson, Judith Richmond, Vida Slawson, John Stanwick, and Jill Swift**. Additionally, we are delighted to welcome back members **Gene DiNovo, John LaRocca, and Walter Zmed**.

Special thanks to our members (**Lydia Hernandez, Eric Tennyson, Eric Mattar**, and several others) who are bringing in new rare fruit enthusiasts to visit and join our chapter!

A few potlucks ago, we were treated to a delicious dish brought to us by **Prateep Buranintu**. He has kindly agreed to share his recipe with us. Here it is:

### Noodles with Soy Sauce

1 bag rice noodles (serves 4)

½ cup meat, chicken or pork cut into bite size pieces and marinated with 1 teaspoon thin soy sauce (or regular soy sauce)

2 cups green cabbage cut into bite-size pieces

1 TBLS oyster sauce

\*1 tsp mushroom soy sauce (from China) or black soy sauce (if you wish a sweet version of this dish, substitute this item with 1 TBLS sweet soy sauce-SEE IEW KONE WAAN from Thailand)

3 tsp olive oil

ground black pepper

Stir fry noodles in 1 tsp oil until noodles start to brown. Set aside

Stir fry meat in 2 tps of oil until meat is almost cooked and then add cabbage. Keep stir frying until cabbage is almost cooked; then add the oyster sauce and soy sauces. Stir for a few more minutes. Sprinkle with a little pepper and serve.

\*\*It is much more convenient to cook in a wok than a fry pan. The sauces can be obtained from any Asian super market

If you have any comments or questions **Prateep** will be glad to help you out. Call him at 818 892-3877

## CALIFORNIA STRAWBERRY FESTIVAL

One of the Premier Outdoor Festivals in the Nation  
The California Strawberry Festival kicks off summer fun

**Saturday, May 20 and Sunday, May 21**

**10:00 am to 6:30 pm each day**

Strawberry Meadows of College Park

3250 South Rose Avenue

Oxnard, California

Admission

\$12 Adults

\$5 Youth (5-12),

\$8 Seniors (63+)

\$8 Active Military and Dependents with ID

Children 4 and under are free.

**Rolling Hills Estates Mother's Day Concert at South Coast Botanic Garden, 26300 Crenshaw Blvd., Palos Verdes Peninsula, Rolling Hills Estates, CA90274.**

**May 14, 2006.**

Make Mother's Day really special this year. There will be a thrilling concert performed by the renowned Palos Verdes Symphonic Band. The concert is free with admission to the garden and will play in the Frances Young Hall for Horticulture. A stroll down to the formal rose gardens before or after the concert or perhaps a picnic lunch in the picnic area located outside the main gate would be a wonderful way to spend a special day.

**Time:** 1-4pm. **Cost:** \$7/adults; \$5/students with school identification and all students age 13 to 17; **\$5/62 & older;** \$2.50/age 5 to 12; Free - for children under age 5.

Telephone: 310 544 1948

[www.southcoastbotanicgarden.org](http://www.southcoastbotanicgarden.org)



**Dick Watts , Aura Carmi and Judy Webber**

**Aura Carmi** might be new to **CRFG**, but those of us who were at her orchard can attest to the fact that **Aura** is not new to gardening. She has managed to combat her clay soil by adding tons and tons of mulch, has taken advantage of the different climates within her yard and planted accordingly, and is learning to deal with the powerful winds that often rage through her property. Her beautiful orchard is located in a perfect spot and with a wonderful view. It was also a chance for **Ed Valdivia** to speak about cherimoyas. In addition **Ed** brought sweet tamarind and delicious mangos for everyone to taste.

Thank you **Aura** for so generously opening up your garden to our members.

## Recognition

Thanks go to **Kenneth** and **Patricia Burton** who have so diligently been taking care of the many plants that the Los Angeles Chapter members grafted back in March. Kenneth has been keeping very thorough records of the progress on those grafts.

## RIDE/SHARE

For those of you who would like to join up with others and car pool to our meetings and field trips, give your name to **K. Payton** by calling her at **818 222-7756**. She is compiling a list so that members can contact one another. What a great way to share the ride with those who have compatible interests. Imagine the stimulating conversations as you travel to the meetings together!

## GOODIES FOR TASTING TABLE

If your last name begins with **M -Z**, please bring something to share for our May meeting



**Jorge Pelaez, Pat & Ed Valdivia at Pierce College**

As always, the Pierce College Farm Walk is a fun event. Sunday, April 23<sup>rd</sup> turned out to be no different. And as always, everyone seems to be attracted by the unusual fruits the Los Angeles Chapter had on display. "Oh, what's that? Can I try **that** fruit? Does this grow around here?" These were the typical questions that were heard all day, as **Bob Goldsmith, Edgar, Jorge** and **Pat** invited the visitors to taste tamarind, ice cream bean, blood oranges, kei apple and cherimoya. Of course, without missing a beat it was quickly pointed out that by joining **CRFG** they too can one day have these and other fruits growing in their own backyards.

A big thank you to **Bob, Jorge, Edgar & Pat** for giving up their Sunday. Thanks also to **Samuel Grossberger** for donating a huge box of cherimoyas to share with the crowd.