

# LOS ANGELES CHAPTER

May 2012 Volume XVII Issue 3

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

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## MAY MEETING

**Date:** May 26th, 2012

**Time:** 10:00 A.M.

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

**Program:** Dario Grossberger

**Dario** operates Condor Growers with his parents, Samuel and Carmela. Condor Growers has produced cherimoya for 30 years. **Dario** is the current President of the California Cherimoya Association. He was born in Bolivia, and worked in the field of molecular biology prior to producing cherimoya.

**Dario** will speak about various aspects of cherimoya production, including varieties, pollination, and marketing.

Now is the season for grafting cherimoyas and he is the master of growing them.

**ATTENTION ALL MEMBERS!!** If your last name begins with **N-Z** please bring something for our **May** tasting table. Please **label** whatever you bring.

## JUNE MEETING

**Date:** Saturday, June 23,

**Program:** Tour of Arnold Bernstein's garden  
**Pot Luck Lunch after the tour**

**Arnold** states that his garden is "like all of ours, a work in progress. Not having any previous knowledge of plants or trees it is mostly experimental and is now 40 years old. From its inception it has been completely organic, before there was such a thing as organic growing. All of the fruit trees, in excess of 300 varieties, are used as landscape features and not only as fruit producing trees. There are thousands of trees and plants. It covers 3/4 of an acre, easily navigable."

Some of the experimental planting we will see are trees not commonly grown in Malibu, such as Paw Paw growing in close proximity to Rollinia- one temperate the other tropical. He has several fruit trees being planted three or four to a hole, allowing for greater diversity of trees in a limited area. Many of the trees have been grafted so while there are three apple trees in a single hole, there may be 15 different apples growing on the same trees.

**Arnold** assures me that there is always something in season so we will be able to taste various fruits during our visit.

**Please bring salads, main dishes or appetizers for our pot luck!**

**\*\*Please read\*\***

## A HEARTFELT PLEA

Choosing to be a member of Los Angeles Chapter of **CRFG** is an important decision. You need to be sure that you are associating yourself with an organization that projects the same values and interests that you embrace. When invited to serve on the Board, I had to ask myself if the **CRFG's** values, reputation, purpose and leadership aligned with my own beliefs. So, in order to make my decision, these are some of the things that I found out about **CRFG** that made my decision very easy.

First of all, I found that the leadership is extraordinarily good. Not only do we have an experienced Chapter Board that is involved and committed to making us the best Chapter, but we also have Board members who are deeply committed to our cause. Many of the Board members have been a part of the Chapter for many years, and their knowledge and involvement show how much they do care. None of us is getting any younger, and we need to perpetuate a strong core of active leaders.

Secondly, I found that our membership always is strong and growing in number! Most of our members continue to participate in the meetings, field trips and other activities. Keeping an involved membership is critical to the success of the Chapter.

Thirdly, thanks to the success of the Festivals that we host, the sales and raffles of the items you generously contribute, and the work of our Treasurer, we maintain financial strength. I have found that we are very good at controlling expenses and have brought forward unique ways of providing revenue to the Chapter and to **CRFG, Inc.** It is also of note to see how the financial records and reporting has been completed in an accurate and timely fashion, once again showing me that we have a well-run organization!

As for the reputation of our Los Angeles Chapter, all I can say is look to the **active members** for the success of our organization. We depend on the talents, experience and energy of **all** in order to achieve our goals and to continue as an active and viable organization. Our Chapter is prominently represented in the workings of **CRFG, Inc.**

These are a few of the reasons I am proud to be a "**CRFGer**" What are yours? At our last meeting our Chairman pleaded for more of you to step up and become part of our Program Committee. Perhaps there are other ways in which you would like to participate. Let us know your interests and your ideas. Remember, we depend on the talents, experience and energy of **YOU**--the members--to achieve our goals and to continue as an active and viable organization. . !! **We need YOU!!!**

**PAT VALDIVIA (Newsletter Editor)**



### **Bael Fruit** Aegle marmelos

Tropical plant for zone 10b and higher outside also can be grown in tubs in warm greenhouses. The bael fruit is also called Bengal quince, Indian quince, golden apple, holy fruit, stone apple. The bael fruit tree is slow-growing, of medium size, up to 40 or 50 ft (12-15 m) tall with short trunk, thick, soft, flaking bark, and spreading, sometimes spiny branches, the lower ones drooping. New foliage is glossy and pinkish-maroon. Fragrant flowers, in clusters of 4 to 7 along the young branchlets, have 4 recurved, fleshy petals, green outside, yellowish inside, and 50 or more greenish-yellow stamens. The fruit, round, pyriform, oval, or oblong, 2 to 8 in (5-20 cm) in diameter, may have a thin, hard, woody shell or a more or less soft rind, gray-green until the fruit is fully ripe, when it turns yellowish.

The tree grows wild in dry forests on hills and plains of central and southern India and Burma, Pakistan and Bangladesh, also in mixed deciduous and dry dipterocarp forests of former French Indochina. Mention has been found in writings dating back to 800 B.C. It is cultivated throughout India, mainly in temple gardens, because of its status as a sacred tree; also in and northern Malaya, the drier areas of Java, and to a limited extent on northern Luzon in the Philippine Islands where it first fruited in 1914. It is grown in some Egyptian gardens, and in Surinam and Trinidad.

The tree has no exacting cultural requirements, doing well with a minimum of fertilizer and irrigation. The spacing in orchards is 25 to 30 ft (6-9 m) between trees. Seedlings begin to bear in 6 to 7 years, vegetatively propagated trees in 5 years. Full production is reached in 15 years.

Normally, the fruit is harvested when yellowish-green and kept for 8 days while it loses its green tint. Then the stem readily separates from the fruit.

A tree may yield as many as 800 fruits in a season but an average crop is 150 to 200, or, in the better cultivars, up to 400.

Bael fruits may be cut in half, or the soft types broken open, and the pulp, dressed with palm sugar, eaten for breakfast, as is a common practice in Indonesia. The pulp is often processed as nectar or "squash" (diluted nectar). A popular drink (called "sherbet" in India) is made by beating the seeded pulp together with milk and sugar. A beverage is also made by combining bael fruit pulp with that of tamarind. These drinks are consumed perhaps less as food or refreshment than for their medicinal effects.

The young leaves and shoots are eaten as a vegetable in Thailand and used to season food in Indonesia. They are said to reduce the appetite. An infusion of the flowers is a cooling drink.

## Time to Graft Citrus

Now is the time to graft your citrus, so please bring your cuttings to share. Label the cuttings with the name of the variety and any additional information you feel pertinent. Also, if you have seeds from any of your delicious fruits, bring them in to share.

## LOQUAT CRUMBLE

3 cups loquats, pitted  
1 cup white sugar  
1 tablespoon lemon juice  
1/2 teaspoon allspice  
1/4 teaspoon cinnamon  
1/4 teaspoon ground cloves  
1/2 cup raisins  
1/2 cup water  
Directions

In a saucepan mix the ingredients. Cook over low heat for 30 minutes. Allow to cool, and fill the pie dish. Cover the top with crumble crust of oatmeal, gingersnaps, or flour and brown sugar. Bake until crispy in 350 oven about 20 minutes

## WARNING!!

Be careful with your emails. Someone can hack into it very easily-it happened to me (Pat Valdiva)! Be sure you have a very strong password. Change it often to be safe.



**Scott Kleinrock**, project manager for the Ranch at the Huntington Library shares the vision of this demonstration garden-which is also part research lab with our members

## SNAILS AND SLUGS

by **Liz Forsyth**

The next time you order escargots at an expensive French bistro, perhaps you should reconsider, remember your history, and save some money by ordering the onion soup; the most common snail causing problems in California gardens is the brown garden snail (**Helix aspersa**) which was introduced from France during the 1850s for use as food.

Snails and slugs, both members of the mollusk phylum, similar in structure and biology except for the fact that slugs lack the snail's external spiral shell, are among the most bothersome pests in many garden and landscape situations. Problematic slugs include the gray garden slug (**Agriolimax reticulatus**), the banded slug (**Limax marginatus**), the tawny slug (**Limax flavus**), and the greenhouse slug (**Milax gagates**). Slugs are hermaphrodites and can stretch to 20 times their



A very effective biological control for the brown garden snail is the predatory decollate snail (**Rumina decollate**) which has been released in southern California citrus orchards. It feeds only on small snails, getting a head start on controlling the brown snail population.

However, the decollate snail's very predaceous nature has led to a ban of its use in California outside of Fresno, Imperial, Kern, Los Angeles, Madera, Orange, Riverside, Santa Barbara, San Bernardino, San Diego, Ventura or Tulare counties. They can best be killed by snail baits.

Both snails and slugs use a muscular "foot" for movement, which secretes mucus, which then later dries to form a silvery slime trail signaling the presence of either pest. It's rather like a trail of bread crumbs leading the originating slug, along with others, directly back to the host plant to feast at another time.

And those host plants that are particularly susceptible to snails and slugs include basil, beans, cabbage, dahlia, delphinium, lettuce, marigolds, strawberries, our beloved hostas, and many other vegetable plants.

Have you ever lifted up a rock and seen a grouping of at least 80 spherical, pearly white eggs in the topsoil? These are probably the work of an adult brown garden snail, two years of age. They may lay eggs up to 6 times a year! Slugs, on the other hand, mature after only 3 to 6 months, and lay clear oval to round eggs in batches of 3 to 40 under leaves, in soil cracks, and in other protected areas. So don't let the leaves from your deciduous trees remain in corners where you think visually it won't matter. Gardening is sometimes an icky job.

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You can squish them: sprinkle them with salt: drown them in a jar of soapy water (we strongly suggest wearing gloves if you use this method): become a night detective and using a flashlight, search for their shiny trails: place ceramic flowerpots upside down where the snails and slugs will accumulate to rest in the shade

(eating your hostas can take a lot of energy!), and when you overturn them remove the snails daily – eventually the infestation will be eradicated: but our favorite method of removal is to sink a shallow jar into the ground so that the top is flush. Then fill the jar with beer and wait for the snails and slugs to fall in and drown. The beer you choose to fill the jar with will directly affect the efficacy of this method. Michelob, Budweiser and Kingsbury Malt Beverage come in as the top three winners, with Miller (both regular and Lite) along with Coors, bringing up the rear. Gallo's Pink Chablis showed an embarrassingly low .09 preference rate, so keep that for your large barbecues.

However, if a prolonged and often futile battle does not appeal to you, try one of the new baits with iron phosphate as the active ingredient, which can be found in all of our garden centers. Harmless to pets and wildlife, its patented formula is known as Ferramol, and was developed by the German company of W. Neudorff GmbH KG, known for their environment-friendly gardening philosophy.

Also, be wise and plant a snail and slug resistant garden. Begonias, California poppy, fuchsias, geraniums, impatiens, lantana, nasturtiums, purple robe cup flowers, ornamental grasses, and the highly-scented lavender, rosemary, and sage, are not attractants to these destructive creatures, yet will provide color, texture, and scent to your garden.

Happy hunting!

### "Year of the Heirloom Fruit"

Just a little preview of what is to come. The **2012 Festival of Fruit, the Year of the Heirloom Fruit**, will be held in conjunction with the **2nd Annual National Heirloom Exposition, Sept 11, 12, 13th, Sonoma County Fairgrounds, Santa Rosa, CA.**

The idea is that there will be no centralized registration fee (entry to the Festival of Fruit speakers and displays would be by the \$10/day cost of the National Heirloom Expo). By reducing costs it will be more of a 'do-it-yourself' Festival of Fruit. **So this will be a different version of CRFG Festival of Fruit - open to much more exposure to the general public and more participation by all the chapters, not just one host.** The National Heirloom Exposition in its first year was a very successful event, and 2012 is expected to be even better. See their website at:

<http://www.theheirloomexpo.com/>